

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 83

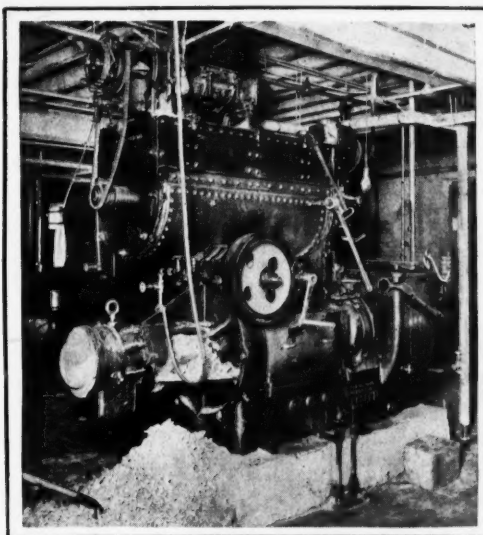
OCTOBER 11, 1930

Number 15



Reference Dept.
7th FIER

Kansas City Expeller Installation



The Anderson R. B. Crackling Expeller shown in the illustration is in the Kansas City plant of Wilson & Co. You will find Anderson Expellers in every-day use in most of the leading packing plants, regardless of



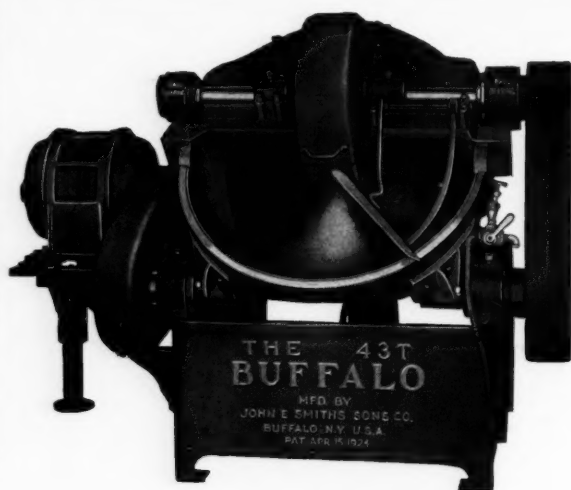
dry rendering process or form of

cooking. Whether large or small, the concern which owns and operates an Expeller knows that there are many time-saving and financial advantages to be gained from the Expeller. Let us cooperate with you in figuring on an Expeller in your plant.

THE V. D. ANDERSON COMPANY
1946 W. 96th Street Cleveland, Ohio

REPRESENTATIVE:
THE WESTERN ENGINEERING CO., Dallas, Tex., San Francisco, Cal.





A SECRET

—shared by hundreds
of successful
sausage makers!

WHAT is the secret of producing quality sausage
at lowest possible cost?

The right type of cutter—using the correct cutting principle! The knives pass within a fraction of an inch of the bowl, then through a slot in the comb, giving the meat a sheer, clean cut without mashing or heating it. The result is a uniformly fine, flaky “dough,” free from lumps.

This not only gives you a maximum yield, but enables you to finish either a full batch or any part of a batch so rapidly and perfectly that cutting time is greatly reduced.

Made in 2 sizes:
57T—Capacity 600 lbs.
43T—Capacity 250 lbs.

Startling facts about the cost of producing quality sausage in a “BUFFALO” Silent Cutter will be sent you gladly on request.

“BUFFALO” Self-Emptying Silent Cutter

The cutter that empties CLEAN without touching the meat by hand. Bowl raised and lowered by compressed air

JOHN E. SMITH'S SONS CO., BUFFALO, N. Y., U. S. A.

Patentees and manufacturers of “BUFFALO” Silent Cutters, Mixers, Grinders, Air Stuffers, the Schonland patented Casing Puller, and the TRUNZ-“BUFFALO” Bias Bacon Slicer

BRANCHES: Chicago, Ill., U. S. A.

London, Eng.

Melbourne, Australia

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vol. 83. No. 15

OCTOBER 11, 1930

Chicago and New York

All Ready for the Twenty-Fifth Annual Convention of the Meat Packing Industry

Meat packers and their associates will gather at Chicago on October 17 to 22 for five days of business sessions and a program of entertainment marking the annual get-together and stock-taking of America's leading industry.

President Woods and the Institute staff have worked night and day to prepare a program which will fittingly mark the passing of the quarter-century mark in these annual gatherings of the industry.

The first two days of the convention, October 17 and 18, will be devoted to Sectional Meetings. These meetings are always of great interest to departmental executives.

Open with Section Meetings.

Among the many interesting talks which will be featured at these meetings is one on "The Model Packing Plant of 1930," by Myrick D. Harding, general superintendent of Armour and Company, at the Operating Section meeting, Friday, October 17.

Of especial interest to packinghouse chemists will be the two meetings devoted to chemical problems of the industry. Research conducted by the Research Laboratory of The Institute of American Meat Packers, founded by Thomas E. Wilson at the University of Chicago, will be discussed at these meetings. The first division of the Chemical Section will meet Friday, October 17, at 2:00 p.m.; the second division will meet Saturday, October 18, at 9:30 a.m.

The program of the other sectional meetings, which include Engineering and Construction, Export Trade and



ALL ABOARD FOR CHICAGO!

Traffic, Accounting and Sales, Advertising and Public Relations will be of great interest. These sectional meetings are closed meetings to members only.

The annual report of President Wm. Whitfield Woods, remarks by F. S.

Snyder, Chairman of the Board, and the awarding of gold and silver service buttons are among the features of the first general session of the convention, on Monday, October 20. John A. Kotal, secretary-manager of the National Association of Retail Meat Dealers, will also speak at the opening session.

The General Sessions.

On Monday afternoon E. S. Bayard, editor-in-chief of the Capper-Harman-Slocum farm papers, will address the convention on "Trends in the Livestock Industry." Mr. Bayard represents an important group of farm publications throughout the country and can be expected to deal adequately with the livestock situation.

The remaining period of the Monday convention session will consist of a discussion of the development of the Institute Plan. At this time winners of the Institute Awards for Ideas will be announced. The presentation of awards will be made by H. P. Henschien, chairman of the Special Committee on Awards.

"Experiments in Merchandising" and "Trends in Merchandising Meat" are the topics which will be discussed at the Tuesday morning session.

Important subjects scheduled for the Tuesday afternoon session are trade practices, uniform inspection, and the election of officers. Dr. John R. Mohler, Chief of the Bureau of Animal Industry of the United States Department of Agriculture, will comment on trade practices and uniform inspection.

The Convention Program.

The complete program of the general convention sessions and other convention events will be found on pages 30-32.

Packers' Convention Program

Drake Hotel, Chicago.

Friday, October 17.
Sectional Meetings.

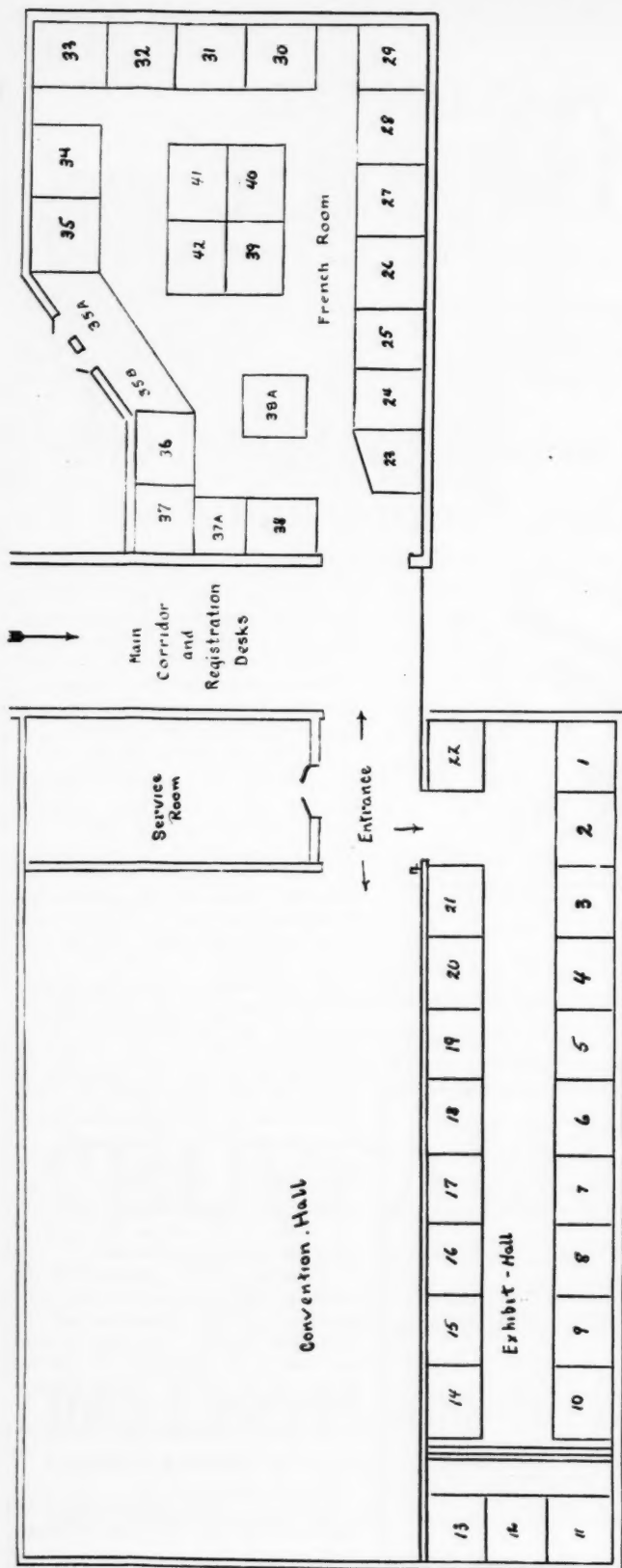
Saturday, October 18.
Sectional Meetings.

Sunday, October 19.
Registration and Reception.

Monday, October 20.
Convention Sessions, 10 a.m. and 2 p.m.
Dinner Dance and Entertainment, Drake Hotel, 7:30 p.m.

Tuesday, October 21.
Convention Sessions, 10 a.m. and 2 p.m.

Wednesday, October 22.
Seventh Conference of Major Industries at The University of Chicago, 10 a.m. and 2 p.m.
Dinner to Leaders of Education and Industry, at the Palmer House, 7:00 p.m.



Exhibitors and Space Allotments at Packers' Convention, Drake Hotel, Chicago, Oct. 17-22

Exhibitor	Booth No.	Exhibitor	Booth No.
1.—Cresar, Adams & Co., Chicago	17	Hygrade Lamp Co., Salem, Mass.	34
2.—United Cork Companies, New York City	18	John E. Smith's Sons Co., Buffalo	35
3.—Fred C. Cahn, Chicago	19	Oscar Mayer & Company, Chicago	36
4.—Sausage Manufacturer's Supply Co., Milwaukee	20	Automatic Linker, Inc., New York City	37
5.—Wm. J. Stange Co., Chicago	21	Seasile, Inc., Chicago	38
6.—The Frank B. Lacy Co., Chicago	22	Du Pont Cellophane Company, Inc., New York City	39
7.—The Grifith Laboratories, Chicago	23	Morris Paper Mills, Chicago	40
8, 9, 10.—The Albright-Hell Company, Chicago	24	Shellmar Products Company, Chicago	41
11.—The Exact Weight Scale Co., Columbus, O.	25	Worcester Salt Company, New York City	42
12.—Triner Sales Company, Chicago	26	Warlong Glove Manufacturing Co., Conover, N. C.	43
13.—Mono Service Co., Newark, N. J.	27	Kansas City Knitting Co., No. Kansas City, and Valatie Mills Corporation, Valatie, N. Y.	44
14.—Specialty Manufacturers Sales Co., Chicago	28	Diamond Crystal Salt, Chicago	45
15.—Myles Salt Co., Ltd., New Orleans	29	Food Materials Corporation, Chicago	46
16.—Viking Pump Company, Cedar Falls, Ia.	30		
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Exhibits of packinghouse equipment and supplies will be shown in the Tower and French Rooms, on the main floor of the Drake Hotel, adjoining the Convention Hall.

This floor plan indicates location of exhibit space and names of exhibitors. Exhibits will be open only during the following hours:

Friday, Oct. 17, 8 to 10 a.m. and 5 to 10 p.m.
Saturday, Oct. 18, 8 to 10 a.m. and 12:30 to 10 p.m.
Sunday, Oct. 19, 10 a.m. to 6 p.m.
Monday, Oct. 20, 8 to 10 a.m. and 5 to 10 p.m.
Tuesday, Oct. 21, 8 to 10 a.m. and 5 to 10 p.m.

The exhibits will close on Tuesday at 10 p.m.
Exhibitors listed in black-face type are those whose advertisements appear in this issue of THE NATIONAL PROVISIONER.

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Convention Program**MONDAY, OCTOBER 20.****Morning Session, 10 a.m.**

Presiding, F. S. Snyder, Chairman of the Board.

10:00—Opening Remarks, the Chairman.

10:15—Annual Report by President, Wm. Whitfield Woods.

11:00—Report of Treasurer, Henry Neuhoﬀ.

11:10—Appointment of Convention Committees.

11:15—Greetings from the Retail Meat Industry, John A. Kotal, Secretary-Manager, National Association of Retail Meat Dealers.

11:35—Award of Gold and Silver Buttons.

Afternoon Session, 2 p.m.

2:00—Address: Trends in the Live Stock Industry, E. S. Bayard, Editor-in-Chief, Capper-Harman-Slocum, Inc.

INSTITUTE PLAN SESSION.*Training—Development—Research*

2:20—Presentation of Awards, H. P. Henschien, Chairman, Special Committee on Awards.

2:35—An Opportunity for Members to Improve the Training of Their Personnel, Howard C. Greer, Director, Institute of Meat Packing.

2:50—Some Information about Voluntary Meat Chains from Research Financed by the Institute and The University of Chicago, E. L. Rhoades, Editor "THE NEW ERA IN FOOD DISTRIBUTION."

3:10—Some Information about Lard from Research by the Institute and

Others, W. Lee Lewis, Director, Research Laboratory of the Institute of American Meat Packers.

3:30—Address—Current Trends in Business, J. O. McKinsey, President, J. O. McKinsey & Company.

Monday Evening, 7 p.m.

A dinner with dancing and entertainment will be held in the main dining room of the Drake Hotel. Tickets may be ordered in advance or obtained at the registration desk.

TUESDAY, OCTOBER 21.**Morning Session, 9:30 a.m.****I. EXPERIMENTS IN MERCHANDISING.**

1. Firm Prices, Frank M. Firor, President, Adolf Gobel, Inc.

2. Quick Frozen Packaged Meats, (to be announced).

3. Fresh Packaged Meats, Samuel Slotkin, President, Hygrade Food Products Corporation; and H. C. Bohack, President, H. C. Bohack Company.

4. Grading Beef, Paul C. Smith, Swift & Company.

II. TRENDS IN MERCHANDISING MEAT.

1. In Chain Stores, A. H. Morrill, President, Kroger Grocery & Baking Company.

2. In Individual Stores, S. Westerveld, Chicago, Illinois.

Afternoon Session, 2 p.m.**I. TRADE PRACTICES.**

1. Progress and Problems in Trade Practices, John W. Rath, Chairman, Committee of Interpretation and Appeal.

II. UNIFORM INSPECTION.

Report of the Commission on Inspection, by Oscar G. Mayer, Chairman (who operates a government inspected plant), and Geo. N. Meyer, Fried & Reinemann Co., Pittsburgh (who operate under state inspection).

III. COMMENT ON TRADE PRACTICES AND UNIFORM INSPECTION.

Some Observations by the Chief of the U. S. Bureau of Animal Industry, Dr. John R. Mohler.

IV. REPORTS OF COMMITTEES AND ELECTION.**WEDNESDAY, OCTOBER 22.**

The Seventh Conference of Major Industries will be held on Wednesday, October 22, at the University of Chicago, under the auspices of the University and the Institute, with the cooperation of the Chicago Association of Commerce, the Commercial Club of Chicago and the Industrial Club of Chicago. "The Current Situation" is the subject of the Conference.

Nationally-known executives of important industries will represent American industry at the Conference. Each will discuss the current situation in his

**SPEAKS FOR THE RAILROADS.**

W. B. Storey, president of the Santa Fe, will speak at the Conference of Major Industries.

industry. The program of the Conference:

Morning Session, 10:00 a.m.

Presiding: Robert Maynard Hutchins, President, The University of Chicago.

Steel, George M. Verity, President, American Rolling Mill Company.

Petroleum, R. C. Holmes, President, The Texas Company.

Electricity, Matthew S. Sloan, President, New York Edison Company.

Agriculture, (speaker to be announced).

Luncheon Session.

Those attending the Conference will be the guests of the University at a buffet luncheon immediately after the close of the morning session.

Afternoon Session, 2:00 p.m.

Rubber, Harvey S. Firestone, jr., Vice President, The Firestone Tire and Rubber Company.

Merchandising, (speaker to be announced).

Railroads, "Ten Years After," W. B. Storey, President, Atchison, Topeka & Santa Fe Railway.

Communication, M. H. Aylesworth, President, The National Broadcasting Company.

THE PACKERS' BANQUET.

Julius H. Barnes and Glenn Frank will be the principal speakers at the Dinner to Leaders in Education and Industry, which will be held Wednesday evening, October 22, at the Palmer House, under the auspices of the University of Chicago and the Institute of American Meat Packers, with the

**CHIEF OF ALL CHAIN STORES.**

Albert H. Morrill, president Kroger Grocery & Baking Co., to talk on merchandising trends.

cooperation of the Chicago Association of Commerce, the Commercial Club of Chicago and the Industrial Club of Chicago.

Industrial leaders and distinguished educators from all parts of the country will attend.

Mr. Barnes will speak as a representative of American business. As Chairman of the Board of the Chamber of Commerce of the United States, he is probably one of the best known business men in the country. "The General Business Situation" will be the title of his address.

Glenn Frank is president of the University of Wisconsin, and will speak as a representative of the American field of education. Mr. Frank is one of our most distinguished educators, and has gained a nation-wide reputation through his lecture tours and through the fearless attitude which he has displayed toward important questions of social and industrial significance.

A feature of the dinner will be the presentation of the guests of honor. Guests at the dinner will include outstanding figures in the industrial and educational world. Although definite invitations were issued only recently, acceptances received to date include the following:

Edward C. Elliot, President, Purdue University.

Robert S. Shaw, President, Michigan State College of Agriculture & Applied Sciences.

Wm. Lowe Bryan, President, Indiana University.



RADIO CHIEF TO SPEAK.

M. H. Aylesworth, president of the National Broadcasting Co., to talk at the Conference of Major Industries.



DRAKE HOTEL, CHICAGO, SCENE OF PACKERS' CONVENTION.

George M. Verity, President, American Rolling Mill Company.

W. B. Storey, President, Atchison, Topeka & Santa Fe Railway.

Carl R. Gray, President, Union Pacific System.

John T. Pirie, President, Carson, Pirie, Scott & Company.

Adolph S. Ochs, publisher, New York Times.

U. S. Senator Arthur Capper, publisher, Capper Publications.

Charles W. Nash, President, the Nash Motors Company.

Samuel Insull, Chairman, Commonwealth Edison Company.

Adolph Zukor, President, Paramount-Publix Corporation.

Adolph Lewisohn, President, A. Lewisohn & Sons.

In addition men like the following have reserved the date for the dinner: Chas. M. Schwab, Bethlehem Steel Co.; Chas. E. Mitchell, National City Bank, New York; Walter B. Chrysler; Newcomb Carlton, President, Western Union; Julius Rosenwald; E. T. Sams, J. C. Penney Co.; E. J. Buffington, Illinois Steel Co.; Arthur Reynolds, Illinois Merchants Bank; S. W. Reyburn, President, Lord & Taylor, New York.

World Famous Operatic Stars Will Entertain.

Yvonne Gall, internationally-known artist and leading soprano of the Paris Grand Opera and the Opera Comique, Paris, will sing at the dinner. Miss Gall has sung with most of the important opera companies of the world, including the Chicago Civic Opera Company, Covent Garden, La Scala, and the Ravinia Opera Company. Miss Gall is making a limited number of appearances while she is in this country.

Edward Johnson, great Canadian tenor, also will sing at the dinner. Mr.

Johnson is one of the leading artists of the Metropolitan Opera Company of New York City, and of Ravinia.

CONVENTION ENTERTAINMENT.

Monday Evening, October 20.

A dinner with dancing and entertainment at 7:00 p.m. in the main dining room of the Drake Hotel. Members and associate members of the Institute and their guests are invited to come and bring the ladies of their immediate families.

Tuesday, October 21.

A special trip for the ladies at 2:00 p.m. to the Adler Planetarium and the Shedd Aquarium.

A Theatre Party for the ladies at 7:45 p.m. Ladies from outside of Chicago and suburbs will be guests of the Institute. Ladies living in Chicago may secure tickets at box office prices.

Wednesday Evening, October 22.

Formal Dinner to Leaders in Education and Industry in the Grand Ball Room of the Palmer House, southwest corner Monroe Street and Wabash Avenue, at 7:00 p.m. Members, Associate Members, and their guests, and ladies of their immediate families are eligible to attend.

RAILROAD RATES.

Reduced railroad fares on the certificate plan will be available to members, provided 150 certificates are presented for validation at Chicago. Each member should be sure to deposit his certificate at the registration desk as soon as he reaches Chicago. The reduced rate will apply on return transportation purchased at Chicago.

Watch the "Wanted and For Sale" page for business opportunities or bargains in equipment.

Meat Packers Ask for the Same Privileges As Other Food Distributors

If a cereal manufacturer is permitted to distribute meats, why can't a meat packer distribute groceries?

This might be called the kernel of the packers' argument for modification of the so-called "packers' consent decree," by which in 1920 certain meat packers agreed (under political pressure) not to handle unrelated food lines.

Packers propose to show that food distribution conditions have changed since they were persuaded to sign this agreement.

If there was any logic in the prohibition in 1920, they will try to show that there is no economic justification for it now.

These packers—Armour and Company and Swift & Company—filed a petition a year ago for permission to present such proofs, and the hearing on the petition began on October 7 at Washington, D. C., before Justice Bailey of the Supreme Court of the District of Columbia.

Supporting and Opposing.

Supporting the packers in their petition are all the leading livestock producers associations of the country, which see injury to their interests through this handicap to their distribution system.

Opposing these packers are the wholesale grocers' associations, which fear the competition of efficient packer distributing organizations, and the meat retailers' organization, which is afraid the packers may want to go into the retail business.

The decree, entered in 1920 on a consent agreement between the then five large packers and the Attorney General of the United States, prevented these packers from engaging in the wholesale distribution of food products other than meat and barred them from the retailing of meat and other food products. It required also that they divest themselves of their holdings in public stockyards, market papers, junction railroads, public cold storage warehouses and similar businesses with which they had become affiliated.

What Packers Will Show.

Frank J. Hogan, chief counsel for the packers, made the opening statement to the court on October 7, calling attention to the prohibitions contained

in the decree and to the petition of the packers for modification to permit them to own and operate retail markets, to own interests in stockyards companies and terminal railroads, and to deal in the food products which the decree now prohibits them from dealing in. The petition of Swift & Company further asks that modification enable defendants to have interests in public cold storage warehouses and to sell fresh milk and cream.

Harold B. Teegarden, special assistant to the Attorney General of the United States, told the court that the government would hold the packers to a strict proof of their right to have the decree modified, and would endeavor to show that any changes in merchandising conditions which have ensued since the entry of the decree do not justify its modification.

They Want to Intervene.

At the outset of the case motions to intervene in the case, made on behalf of livestock associations and others, were denied. The National Wholesale Grocers' Association and the American Wholesale Grocers' Association were already intervenors in the suit.

Those denied the right to intervene include the American National Livestock Association, National Wool Growers Association, the Texas and South-

western Cattle Raisers Association, the Kansas Livestock Association, the Eastern Meat Packers Association and the National Association of Retail Meat Dealers.

While intervention was denied, Justice Bailey granted the petitioners the right to file briefs to be based on and limited to the record, evidence and facts in the case. They will also be permitted to present witnesses. The denial was based on the practical difficulty involved in permitting interventions which delay the case, the court said.

William C. Breed, counsel for the National Wholesale Grocers' Association, renewed the motion previously made by his association to dismiss the petitions of the packers. The court refused to pass on the motion on the ground that the matter had been presented and passed upon at a prior time.

Edgar Watkins, representing the American Wholesale Grocers Association, told the court that his client would endeavor to show by evidence that the "conduct of the packers has been such as to estop them from seeking the equitable relief asked."

Putting Facts Into Record.

In the course of the first two days of the hearing representatives of the Department of Agriculture and the De-

Patent Not Applied For



—From the Chicago Daily Drovers' Journal.

MAYBE THIS IS WHAT SOME PEOPLE ARE AFRAID OF.

partment of Commerce were called to identify certain government reports and statistics. These included John F. Daly, assistant chief statistician of the Bureau of the Census and Clarence C. Batschelet, geographer of the bureau, also C. A. Burmeister of the Bureau of Agricultural Economics.

Pointing to the fact that in 1929 the American food bill was \$24,000,000,000, Attorney Frank J. Hogan for the packers said that more than four-fifths of this food must be transported and distributed from the place of origin to that of consumption. He said that since 1920, the year in which the decree was entered, the number of chain stores has increased from 20,000 to approximately 65,000.

Growth of Chain Stores.

"In no previous decade in our history has there been such growth, such strengthening of corporations in the manufacture, wholesaling, distributing and retailing of food products," he said. "An outstanding example is the Atlantic & Pacific Tea Co., which in 61 years prior to 1920 had established approximately 4,000 stores, and in the 10 ensuing years had increased that number to approximately 16,000 stores, while in the same decade it has built

up its annual sales from \$190,000,000 to \$1,054,000,000."

The story of 3,000 food chain organizations with their strongly built capital structures demonstrated that it would be impossible for the large packers or anyone else to monopolize food products and crush competition, he said.

As it has been announced that a large number of witnesses would be called, it is anticipated that the hearings will cover a period of several weeks.

Another witness during the week was Clifford V. Gregory, editor of the "Prairie Farmer," who gave it as his opinion that economies would be effected in distribution through modification of the decree. He declared that the difference between the prices paid the farmer for his products and the charges to the consumer was one of the important angles of the farm problem.

Robert V. Fleming, president of the Riggs National Bank of Washington, and William W. Spaid, Washington broker, were witnesses, the latter testifying concerning an industrial manual. Counsel for the packers propose to introduce statistics to show the growth of chain store organizations which are claimed to benefit under the present form of the packers' consent decree.

State Chain Store Tax Law Trends

With the steady expansion of chain distribution, the various states are gradually levying special taxes on the chain systems. Each state has its own type of taxation, and it is expected that the 1930-31 legislative season will see additional states initiating chain store tax laws.

Georgia has a sales tax requiring payment of 1/10 per cent on wholesale sales, and 1/5 per cent on retail sales. The small retailer is protected by an exemption of \$30,000. This may be claimed but once, as the law states that "a chain of stores is one business and but one exemption is permitted for the entire chain."

Kentucky's law covers all stores, but is actually directed at the chains. Its sales tax requires stores with annual sales of less than \$400,000 to pay but 1/20 per cent. The percentage rises rapidly, and stores with sales of \$1,000,000 annually must pay 1 per cent, or \$10,000. Volume of various units under single ownership is added to obtain the highest tax ratio.

Pennsylvania imposes upon retail dealers an annual license tax of \$2 and 1/10 per cent on gross volume of business. Wholesalers pay a \$3 license fee and 1/30 per cent on gross volume. Connecticut has a "privilege tax" of

1/10 per cent on manufacturers and retailers, .025 per cent on gross income of wholesalers and a minimum charge of \$50 if a firm operates at a loss for one year. West Virginia's "privilege tax" amounts to 1/5 per cent on gross income of retailers and 1/20 per cent on that of wholesalers, with an exemption of \$10,000 worth of sales applicable to both.

In Delaware, unincorporated manufacturers and merchants must pay 1 per cent of gross income. Wholesalers pay .025 per cent. In Missouri, under the state law, Kansas City and St. Louis exact 1/10 per cent tax on the turnover of manufacturers and retailers only.

CHAIN STORE NOTES.

Safeway Stores report sales of \$17,974,158 for September, 1930, compared with \$18,942,644 in the corresponding period of 1929. Sales for the nine months ended September amounted to \$165,447,527, as against \$159,374,501 in 1929.

American Stores report sales amounting to \$10,301,000 for the four weeks ended September 27, 1930, compared with \$10,379,000 during the same time in 1929. For the thirty-nine weeks ended September 27, sales were \$104,701,000, compared with \$104,661,000 in 1929.

The Jewel Tea Co., Inc., reports sales for the four weeks ended September 6, 1930, of \$1,099,650, as compared with \$1,156,730 for the corresponding weeks of 1929, a decrease of 4.93 per cent.

David Pender Grocery Co. reported sales for September of \$1,191,858, against \$1,202,717 in September, 1929. Sales for the nine months ended September 30 amounted to \$11,407,661, against \$11,307,785 in the same period of 1929.

National Tea Co. reported sales for September of \$6,850,862, against \$7,012,045 in September, 1929. In the nine months ended September 30, sales totaled \$63,442,049 against \$66,465,052 in the same period of 1929.

A new high record for September sales was set by the Great Atlantic and Pacific Tea Company. Sales for the month totaled \$77,022,658 against \$75,245,845 for the same period last year, an increase of 2.36 per cent. Sales for the nine months ended September 30 were \$800,168,990, compared with \$750,945,457 for 1929, a gain of 6.55 per cent. The quantity of goods sold was 378,627 tons against 336,309 for 1929. Figured by tonnage, sales for 1930 amounted to 3,860,144 in comparison with 3,449,067 last year.

Sales of the Kroger Grocery & Baking Co. for the four weeks ended September 27 were \$19,930,175, as compared with \$21,426,805 for the corresponding period of 1929. The company reported that sales on a per store basis had shown a slight gain of .31 per cent, the decrease for the chain as a whole being due to a lesser number of stores in operation. The company has closed 408 stores. The company reported sales for the thirty-eight weeks and four days ended September 27 of \$196,479,070, against \$209,552,933 for the same period of 1929, a decrease of 6.24 per cent.

MacMarr Stores, Inc., have purchased a 7½-acre tract in Portland, Oreg., for the erection of the first of a series of centrally located warehouses designed to reduce the cost of distribution to the 1,400 stores in the chain. Because of its central location on the Pacific Coast, Portland serves as something of a distributing point for the entire chain. The tract is in the Guild Lake district where highway, railway and ocean terminal facilities exist. Provision will be made for the storage of dry groceries, produce and semi-perishable vegetables. There will be air conditioned as well as refrigerated sections, also a 90 ft. loading dock which can be enclosed at night to provide a garage for trucks.

WHERE CHAIN DOLLAR GOES.

For each dollar taken in by one grocery and meat chain, 77.25c goes to producers and manufacturers for food and merchandise and the cost of getting these items into the store, according to the president of the company. Two and one-eighth cents goes for rent; ¾c goes for taxes, ¾c goes for repairs and depreciation; ¾c goes for local advertising, largely in local newspapers; 4¼c go to community chest funds, light and power, special contributions to local activities and other general local activities, the 2¼c remaining go to profits, and out of this come dividends and funds for expansion.

New Hog Dehairer Has Scraper Blades Directly Attached to Drums

They kill from 4 to 6 million hogs a year in Denmark, and Danish bacon rules the British market.

While America usually sets the pace for Europe in improved packinghouse methods, the thrifty Danes have studied labor economies in connection with their extensive hog-killing operations.

A leading Danish packinghouse engineer, Theodore Gjerstrup, devised a mechanical hog-dehairing method which differs somewhat from American practice, and which is in general use in Denmark.

This dehairer, in which scraper blades are attached directly to the drums of the machine, has now been introduced in the United States.

A feature of the design of one type of hog-dehairing machines in use in American meat packing plants is the metal scraper or blade on a flexible arm. These scrapers are drawn across the animal being dehaired by the revolutions of a shaft to which the flexible arms are attached. As the scrapers are drawn across the animal they remove the hair, which has been softened previously in a scalding tub.

A hog-dehairing machine of new design, recently placed on the market,

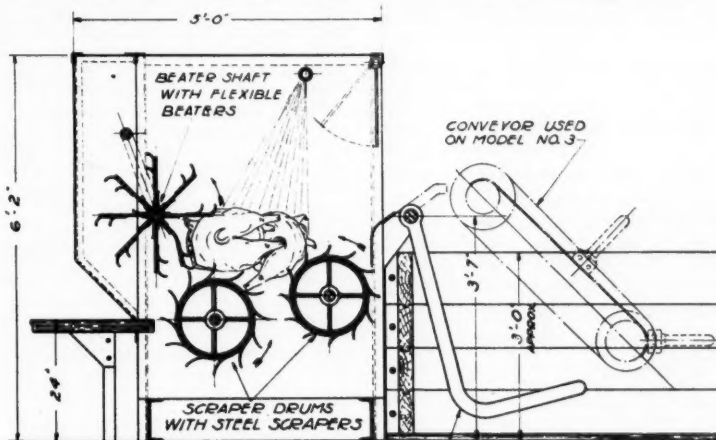
differs essentially in a number of details from those now in general use. The most radical departure is the elimination of the flexible beater arms in the smaller machines and their limited use in the larger sizes.

This machine, not as yet in general

principle of operation is shown in the accompanying sketches.

The dehairer is built in three sizes for various hourly capacities, ranging from 60 to 250 hogs per hour. For larger capacities two machines are usually installed side by side, the layout being so planned that both machines are served from one scalding tub.

This arrangement, it is said, gives a flexibility to operations that aids in keeping costs low. When killing is



HOW THE NEW-TYPE HOG SCRAPER OPERATES.

In the machines of small capacity two scraper drums are used. In the machines of larger capacities, such as is shown in the sketch, a shaft to which scrapers with flexible arms is attached is also used. The hogs are fed into and delivered from the machine automatically.

use in meat plants in this country, is used extensively in Europe and South America. It is of Danish design. Its

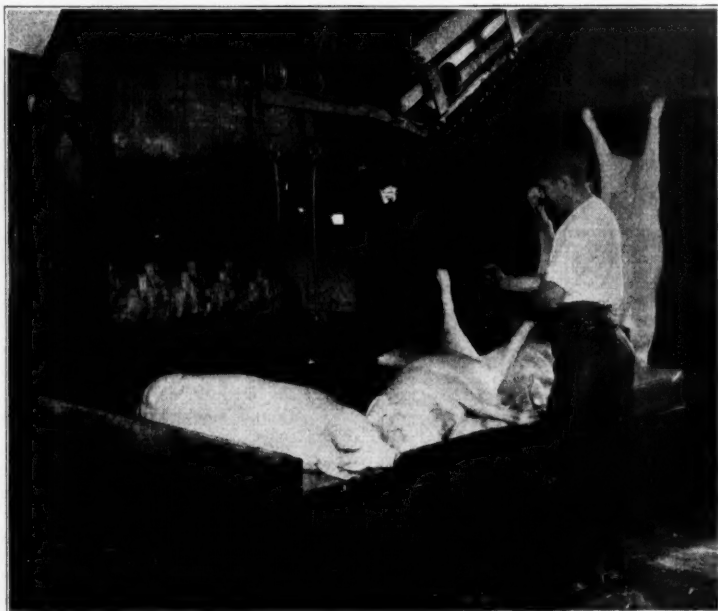
heavy both machines are used. When fewer hogs are coming through, one machine can be shut down, with a corresponding saving in power and in wear and tear on equipment. Each model of the machine will handle a hog of any size.

In the smaller sizes the machine consists essentially of two drums to which are attached rows of scraper blades. In the larger sizes a revolving shaft to which flexible beater arms are attached is also used.

How Scraper Blades are Applied.

Hogs passing through the machine rest directly on the drums, no supporting arms being used. The direct contact of the hogs with the drum results in a pulling and scraping application of the blades. The blades are of special shape, and their pressure against the carcass is in direct proportion to the weight of the animal. These features and the relative location and speed of the drums practically eliminates cutting or other injury to the hogs, it is claimed.

All models of the machine are automatic in operation. The automatic throw-in lifts the hogs from the scalding tank and delivers them to the machine. After dehairing, the hogs are automatically ejected to the gambrelling bench. A clutch is provided to delay



DELIVERY END OF DANISH HOG DEHAIRER.

This machine, installed in the plant of the Drovers Packing Co., Chicago, Ill., has a capacity of 150 hogs per hour. One of the two drums on which the scrapers are rigidly attached is clearly shown. Above this drum are the scrapers attached to flexible arms.

throwing out the carcass in case certain hogs in the day's kill require more scraping than the general average.

Power required to drive these dehairers ranges from 3 h.p. for the smallest machine, with a capacity of 60 hogs per hour, to 15 h.p. for the largest, which has a capacity of 250 hogs per hour.

The machine is known as the Danish hog dehairer and is being distributed by J. W. Hubbard of Chicago, formerly general sales manager of the Mechanical Manufacturing Co.

FOOD STORE FACTS IN CENSUS.

Food stores do more than one-fourth of the entire retail business in Trenton, N. J., according to the recent federal Census of Distribution. There were 938 food stores doing an annual business of \$18,589,196, out of the total retail business of approximately \$70,000,000, in 1929. The 533 grocery stores do an annual business of \$11,555,691. More than half of this, or \$6,231,502, is done in 132 local units of national and sectional chains.

Many of the grocery stores include meat departments. In addition there were 74 meat markets in Trenton with sales in 1929 of \$2,601,627. There were 107 eating places in the city doing a business of \$1,763,565.

In Pueblo, Colo., chain stores played a much less important part in retail food distribution. Here the food business amounted in 1929 to \$5,377,340, \$4,264,450 being done in 178 grocery stores, many of which contained meat markets. In addition there were 14 meat markets independent of grocery stores. These did a total business of \$583,121. The city has 60 eating places, doing a business of \$708,529.

MEATS GO BIG IN SYRACUSE.

Meat and other foods enjoy an important place in both the wholesale and retail business of Syracuse, N. Y., according to the preliminary report of the Census of Distribution for that city.

Wholesalers net sales for all classes of establishments totaled \$105,023,128, the grocery trade accounting for 19.9 per cent, or practically one-fifth of this, and the meat trade next with sales amounting to \$11,876,006. There were 12 wholesale distributors of meats and meat products, the average sales per establishment being the largest for any line of wholesale business in the city with the exception of automobiles.

The city contains 3,017 retail stores of all kinds doing a business of \$131,109,298 in 1929. Of this number there were 156 meat markets, whose 1929 business totaled \$5,678,636, the sales per store being considerably larger than in the 667 grocery stores, whose total business for the year amounted to \$15,461,222. Meat was sold in many of these stores also.

Of the total number of retail outlets

2,675 are independent stores, 231 units of sectional and national chains, and 111 local chains and branch systems.

The city has 261 restaurants and eating places. These did a business of \$6,267,619 during the year.

FINANCIAL NOTES.

The Wesson Oil & Snowdrift Company has reported net profits for the year ended August 31, totaling \$3,210,000, after charges and Federal taxes. This compares with \$2,547,137 for the preceding year.

The consolidated net income of Mickelberry's Food Products Co. for 1930 will be equivalent to approximately \$2 a share on the 131,349 common shares outstanding, according to the estimate of E. J. Engel, president.

At a meeting of the directors of Swift International, held October 4, an extra dividend of \$1.00 a share was declared, payable November 15 to stockholders of record October 15, 1930. In the opinion of the directors, the financial position of Compania Swift Internacional warrants a further distribution to the shareholders at this time. The earnings for the year 1930 to date compare favorably with those for the same period in 1929. It is expected that the annual report of the company will be issued about February 16, 1931.

PACKER AND FOOD STOCKS.

The price ranges of the listed stocks of packers, leather companies, chain stores and food manufacturers on October 8, 1930, or nearest previous date, together with number of shares dealt in during the week, and closing prices on October 1, or nearest previous date:

	Sales.	High.	Low.	Close.
Week ended	Oct. 8.	Oct. 8.	Oct. 8.	Oct. 1.
Amal. Leather..	100	2	2	2 2 1/2
Do. Pfd.....				20
Amer. H. & L.....				3
Do. Pfd.....				20 1/2
Amer. Stores....	2,800	42	41 1/2	42 1/2
Armour A.....	9,900	4 1/2	4	4 1/2
Do. B.....	9,900	2 1/2	2 1/2	2 1/2
Do. Pfd.....	9,900	54 1/2	54	55 1/2
Do. Del. Pfd..	1,300	76	75 1/2	76
Barnett Leather				72 1/2
Beechnut Pack..	800	52	51 1/2	52
Bohack, H. C....				70
Brennan Pack....				50
Do. B.....				10
Chick C. Oil....	300	15 1/2	15 1/2	15 1/2
Childs Co.....	4,400	43 1/2	42	42 1/2
Cudahy Pack....	1,700	41 1/2	41 1/2	40 1/2
First Nat. Strs..	3,500	50 1/2	50 1/2	50 1/2
Gen. Foods.....	32,700	53 1/2	52 1/2	53 1/2
Gobel Co.....	6,400	6 1/2	5 1/2	6 1/2
Gt. A. & P. 1st Pfd.	80	119 1/2	119 1/2	119 1/2
Do. New.....	2,070	200	200	200 1/2
Hormel, G. A....	250	28	28	28
Hygrade Food..	8,100	4 1/2	4 1/2	5
Kroger G. & L. 27,800		26 1/2	27 1/2	28 1/2
Libby McNeill..	16,600	14	13 1/2	12 1/2
McMarr Strs....	1,000	12 1/2	12 1/2	12 1/2
Mayer, Oscar....				4 1/2
Mickleberry Co.	500	14	14	13 1/2
M. & H. Pfd....	600	28	28	28 1/2
Morrell & Co....	600	54	52 1/2	54 1/2
Nat. Fd. Pd. A..				5 1/2
Nat. Leather....	1,000	1 1/2	1	1 1/2
Nat. Tea.....	1,900	20 1/2	20 1/2	20 1/2
Proc. & Gamb..	6,200	68 1/2	68 1/2	70 1/2
Rath Pack.....	100	20 1/2	20 1/2	20 1/2
Safeway Strs....	8,000	65	63	67 1/2
Do. 6% Pfd....	30	94	94	95 1/2
Do. 7% Pfd....	180	103	103	98
Stahl Meyer.....				15
Strauss R. Strs..				28 1/2
Swift & Co. New	8,100	28 1/2	28	28 1/2
Do. Intl.....	14,350	34 1/2	33	34 1/2
Trans. Pork.....	400	17	17	18
U. S. Cold Stor..				33 1/2
U. S. Leather..	1,300	7 1/2	7 1/2	7 1/2
Do. A.....	2,000	11 1/2	11 1/2	10 1/2
Do. Pr. Pfd....				77
Wesson Oil.....	1,700	24 1/2	24 1/2	24 1/2
Do. Pfd.....	1,100	56 1/2	56	56 1/2
Wilson & Co....	1,500	8 1/2	8 1/2	8 1/2
Do. A.....	1,800	7 1/2	7 1/2	7 1/2
Do. Pfd.....	600	42 1/2	42 1/2	42 1/2

TRADE GLEANINGS

The International Provision Co., Los Angeles, Cal., will begin construction at once on a new \$100,000 warehouse and meat plant, which will be ready for occupancy about November 25.

The Federal Packing Co., Cleveland, O., has been incorporated with a capital stock of \$100,000. Incorporators are Maurice Weigle, Geo. J. Miller, and Robert E. Fisher. This is a reorganization of the company.

Cudahy Bros. Co., Cudahy, Wis., have under construction a new beef house which will be completed by January 1, 1931. The new building is of the modern type, and will have equipment of the latest and most up-to-date kind.

Geo. A. Hormel & Co., Austin, Minn., have leased space for a new branch office in the Barr & Creelman building, Rochester, N. Y. All sales for New York State and part of Pennsylvania will be made through the Rochester branch.

The Selma Provision Co., Birmingham, Ala., has leased the plant formerly operated by the Selma Packing Co., and will manufacture sausage and other packinghouse products. S. T. Kelley and A. W. Ansley, both of Montgomery, Ala., are partners in the new enterprise.

"NEW COMPETITION" PROSPERS.

Reports from Battle Creek, Mich., are that the Kellogg Company, cereal manufacturers, are operating their plants on a three-shift, 24-hour basis, with a working force of 2,500 greater than a year ago. A 5-day basis has been established, which will permit employment of 300 additional men.

Standard Brands, Inc. recently announced the opening of five new coffee-roasting plants at Cleveland, Seattle, Los Angeles, Dallas and Birmingham, making a total capacity of 87,000,000 pounds a year. Additional plants are under consideration. Expansion was necessitated, according to President Joseph Wilshire, by increased demand for the product of Chase & Sanborn, the coffee subsidiary of Standard Brands, and to carry out the company's plan for delivery to grocers twenty-four hours after roasting. To deliver the coffee as soon after roasting as possible, it was found necessary to have plants in strategical delivery centers to cover the surrounding territory in the shortest possible time.

CUT PRICES ON SYLPHRAP.

The Sylvania Industrial Corporation has announced a price reduction on Sylphrap, effective October 1, 1930. According to company officials, the reduction was made possible by increased use of the product. Headquarters of the corporation are at 122 East 42nd st., New York City.

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Put Your Money to Work

Analyses of the current and prospective business situation have resulted in a belief that recovery is slowed up by hesitancy to buy on the part of business, industry and those having available funds or who are in position to secure money at moderate rates.

That a great many people have money, but are keeping it until what they believe to be a more propitious time to spend, is evidenced by a report of the Federal Reserve system that deposits of member banks have increased \$1,494,000,000 during the last six months, and recent reports that indicate a \$700,000,000 gain in savings accounts during the past seven months.

Of course much of the gain in deposits of member federal reserve banks

may be attributed to low activity in the stock market. But a great deal more is due to hesitancy on the part of those having available funds to use them to promote business. The same is true of the salaried worker and the wage earner. Indication of his reluctance to spend is found in an increase in savings accounts.

Some of the best economic thinkers in the country disagree with the idea that the current low condition in business is largely psychological, feeling that distinct factors are present. Whether or not this is true, there seems little doubt that the hesitancy to buy on the part of those in control of funds is a very strong adverse influence.

One of the country's leading bankers recently made the following significant statement:

"It pays to be cautious at the peak of business activity, but the smart man is an optimist when conditions are blackest, for a change is inevitable."

While unemployment has been greater during the past year than in other years, the actual percentage of workers without income is very small compared to the percentage of those earning a steady income. The disposition on the part of most of the public has been to think of the unemployed, rather than of the great army of employed.

Packers know their product has moved into distributive channels very well throughout the past year, although price has been a consideration at all times. This was a direct reflection of the conservatism which has resulted in building up the largest savings deposits in the history of the country and vast deposits in other banks.

All things considered, it would seem the actual basic situation is a good deal better than general opinion credits it with being. Every business man will be helping a lot if he does his part toward putting money to work, rather than permitting himself to help along the gloomy ones.

Needed new construction and plant betterments and overhauling can be done advantageously at this time, and at a decided saving in many instances. And doing these things now may save time and inconvenience later when the plant is busier.

Not Safe to Buy on Price

Not so many years ago, when fuel and labor were cheaper and the spread between production costs and selling prices wider, the first cost of a machine or piece of equipment was of considerable importance.

Even today many packers are very liable to be influenced in their choice of equipment by the price asked for it. But more and more meat plant executives responsible for results are being forced to view equipment purchases from an angle in which maintenance and unit production costs overshadow other considerations.

Quantity production methods, increasing competition and a narrowing of the profit spread are the reasons. Unit costs are dependent on the quantity of production, and therefore on the sturdiness and general good design of the equipment.

A breakdown in one department is not only an expensive occurrence in itself, but it may seriously disarrange production in other departments as well. The result is often increased unit costs all down the line.

What is the life of a machine? What will be the maintenance over this period? What is its rate of production? What will be the unit cost of production over the expected life of the equipment?

These are the questions the packer wants answered. These figures—and not simply first cost—are now considerations most liable to influence the far-sighted packer in his choice.

The cost to maintain equipment adds nothing to the quality or salability of products. It is an expense that cannot be recovered by increasing the selling price of the merchandise.

Replacement costs are in the same class. A premature replacement is just as much a loss as is continued operation of equipment that has outlived its usefulness.

A few hundred dollars, more or less, spread over the life of the equipment, is of little moment in the cost of equipping a department. But it is of considerable importance if it secures better design and construction, prevents needless expenditures for maintenance, and keeps unit production cost low.

Practical Points for the Trade

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Smoked Country Sausage

Along with fresh pork sausage comes the demand for the smoked product. A sausage maker wants to produce country style smoked sausage. He says:

Editor The National Provisioner:

We want to make a country style smoked sausage. Should this be made of all pork? What is this sausage stuffed in? Is it linked? Please give us a good formula and all the information you can regarding its preparation.

A popular formula for country style smoked sausage includes 80 per cent pork and 20 per cent beef. However, it can be made of all pork, being made up just as a fancy pork sausage would be and then given a slow cold smoke.

Formula.—The beef and pork formula is handled as follows:

80 lbs. strictly fresh pork trimmings,
85 per cent lean
20 lbs. fresh boneless beef.

Curing and seasoning materials:

2 lbs. 8 oz. salt
10 oz. ground white pepper
4 oz. granulated sugar
1 oz. ground nutmeg
½ oz. ground ginger
2 oz. nitrate of soda or saltpeter.

As with fresh pork sausage, some classes of trade dislike the high seasoning. In this case the nutmeg and ginger can be omitted. Where pepper and salt only are used, a small quantity of onion is often added. Some manufacturers use a touch of garlic, depending on the trade they serve. Commercial mixed seasoning, prepared especially for different sausages, can be purchased from reliable houses.

All pork trimmings should be carefully inspected to see that they are strictly fresh. They should be re-trimmed and care should be taken to see that they contain the right proportion of lean.

The pork trimmings are ground through the 5/32-in. plate and the beef through the 7/64-in. plate.

Weigh off the proper proportions of pork and beef and put in the mixer, adding seasoning and curing materials and not more than 10 lbs. of crushed ice. Mix for five minutes, so the dry materials and the crushed ice will be thoroughly mixed with the meat.

Stuffing.—Stuff in medium hog casings. Some do not link this sausage, but others link it off in 3½-in. lengths, knotting the ends of the casings to prevent the meat from working out.

All careful workmen require that a pan be available for any meat that drops from the stuffer or casings and another for scrap casings, ends, etc.

The meat on the bench should be gathered up quickly and mixed with that in the truck. It must not be allowed to accumulate on the bench or in the pan for any length of time.

Then puncture the casings to prevent air pockets between the casings and the meat. Hang the sausages on trucks promptly as linked. When the truck is filled, put it under an overhead cold water spray and let the spray run for several minutes.

Next take the sausage to the cooler, spread on trucks or in hanging sections, and leave it there overnight at a temperature of 36 to 40 degs. F. The next morning let the sausage hang in natural temperatures for about two hours, to dry off.

Smoking.—Then take to the smokehouse, the temperature of which is 115 to 120 degs. and carry at this temperature in a slow cold smoke for 3 to 4 hours. It is not necessary for the product to have a heavy smoked color.

The product is then taken to the sausage storage cooler at a temperature of 50 to 55 degs. and allowed to cool off.

This product must not be packed in anticipation of orders, but it can be packed two or three hours after it leaves the smokehouse if it is to be shipped promptly. It should not be made a long time in advance of sales. Manufacture should be regulated to sales demand.

Do you use this page to get your questions answered?

Buying and Testing Sausage Casings

Do you know how to buy casings?

How many pounds of sausage meat do you lose a week through defective casings?

And when they arrive, do you know how to test them?

Practical hints on buying and testing sheep and hog casings may be obtained by filling out and sending in the following coupon:

The National Provisioner,
Old Colony Bldg., Chicago, Ill.
Please send me reprint on "Buying and Testing Sausage Casings." I am a subscriber to THE NATIONAL PROVISIONER.

Name
Street
City

Enclosed find 2-cent stamp.

Animal Gland Yields

A packer slaughtering all classes of livestock asks regarding the yield of glands. He says:

Editor The National Provisioner:

Can you give us the standard yield on some of the more common animal glands used for pharmaceutical purposes?

In order to prepare one pound of a finished glandular product it is necessary to utilize a large number of glands. For example, it takes 180 cattle to furnish enough pituitary glands to make 1 lb. of fresh product, and 5 lbs. of the fresh product make 1 lb. of the dry product. Therefore it requires the glands of 900 cattle to make 1 lb. of finished pituitary substance.

The finished dried product, made from the suprarenal glands of cattle, requires the glands from 25,000 cattle.

The yield of some of the more common glands is as follows:

	No. of animals	
	fresh	per lb. dry finished prod.
Pituitary (entire gland)	180	5
Posterior pituitary (lobe)	2,000	6
Ovary (cow)	80	6
Ovary (hog)	144	6
Ovary (sheep)	600	6
Corpus luteum (cow)	80	20
Parathyroid	800	6
Suprarenal (beef)	30-40	630

Whitewash for Floors

One packer wants to know what advantage there is in whitewashing floors. He says:

Editor The National Provisioner:

We understand one packer whitewashes the floor in his pork cutting room. Inasmuch as whitewash is not a lasting covering, what are the advantages in using it?

One large meat packer whitewashes the floor in his pork cutting room once a week, usually after cleaning up on Saturday. The whitewash is applied by spraying.

Two things are sought. One is a better appearance of the room; the other is better sanitation. While it is true that whitewash on floors soon wears off, it does brighten up a room and adds to its general good appearance. It is inexpensive and the labor cost of applying it is low when a spraying machine is used.

This packer says that a coat of whitewash also aids greatly to sweeten the room and eliminate odors. The whitewash used in this plant is a simple mixture of unslacked lime and water.

Watch the Wanted page for openings.

Killing Fats in Lard

Lard made from fats which include killing fats has an unpleasant odor, according to the experience of one packer. He asks for advice in getting rid of it. He writes:

Editor The National Provisioner:

We are rendering our gut fat from hogs separate from the regular back fat and leaf for rendered lard. We produce only the open kettle rendered.

At first we were rendering it all together, being as careful as possible and not adding too much gut fat in accordance with the amount of other fat used. But still we could not get rid of a few complaints on account of bad odor and taste when fried.

The present gut fat rendered has been selling slow at a very low price, but did improve our other lard considerably.

Is there anything we could add in rendering to overcome this gut fat taste?

Gut fat is a rather indefinite term, but is generally assumed to include both caul and ruffle fat. Its use in lard should not impart odors if the fat is handled carefully.

Care should be taken to see that the contents of the intestines do not get on this fat. It should be washed and the operator should be certain that it is clean before it goes into the rendering tank.

Difficulty is sometimes experienced with the fat between the black guts. These break easily, and if the contents get on the fat a very unpleasant odor is imparted. When this happens this fat should be sent to inedible.

It is well to hash these fats before cooking. If they are not hashed it is possible that the unpleasant odor comes from burning the fat during the rendering process. The object in hashing is to have the fat in smaller pieces, so it will render out better. The fat should be chilled to hash well.

If these precautions are taken in the handling of the fat, then it should not be necessary to sell at a discount lard made from fat in which the caul and ruffle is included.

NEW FROZEN MEAT GRADES.

Sausage, rump roast, boiling beef and stewing lamb have been added to the list of thirty "frigid" meat cuts being marketed by the Indianapolis Abattoir Co. in Muncie, Ind. Sales experience in that city, as in many others, is indicating the need for more than one grade of meat, a large percentage of buyers finding it difficult to pay the price for the very highest grade of frozen meat, just as they find it impossible to buy this grade of fresh meat. The Indianapolis Abattoir Co. plans, therefore, to include in its "frigid" meats a good grade that can be marketed at approximately 25 per cent under the price of the fancy grades.

Operating Pointers

For the Superintendent, the Engineer, and the Master Mechanic

CONTROLLED UNIT HEATING.

During the past several years the portable, self-controlled cooling unit has found considerable application in the meat packing industry. These units consist essentially of coils, which contain the cooling medium, and a fan inclosed in a metal housing. In operation the fan draws the warm air in at the bottom of the housing, pulls it over the coils and discharges it through ducts at the top of the housing.

The advantages of this method of refrigeration are closer control of temperature and air circulation, positive cooling and a degree of humidity in the cooler that aids in keeping product in good condition. The ease of installation of such a unit adds to its usefulness.

Units of this general design, using steam in the coils in place of a refrigerant, have been used to heat industrial buildings for many years. As a matter of fact, the unit was adapted to

cooling long after it had proved its effectiveness as a heater.

Of interest to meat plant executives and engineers is a unit heater which embodies new control features and which, it is stated, results in a greater degree of heating efficiency than has been obtainable heretofore.

The principle of operation is that the necessary heat output of the unit shall be mixed with room temperature air within the heater. In this way, the resulting mixture is always held at the lowest possible final temperature consistent with producing the required room temperature.

In effect, sliding scale of leaving air temperature is achieved. This is always balanced to meet heating requirements. The point is emphasized that an air stream carrying the necessary heat content is most easily held in the lower areas when the temperature of the mixture is maintained at the lowest possible temperature. The hotter the leaving air stream, the more vigorous is its tendency to rise. By tempering the heated air within the heater it is possible to reduce this tendency to a minimum.

The same principle of high velocity discharge has been followed in this unit as has been featured in the manufacturer's units in the past, the statement being made that high velocity, combined with the least possible tendency of the heated air to rise, results in a long horizontal movement of the leaving air and permits it to spread more evenly.

No throttling of the steam valve is necessary, it is said. The unit operates with full steam pressure on the coils at all times. The heater is furnished with either manual or automatic control.

SPEED OF MACHINERY.

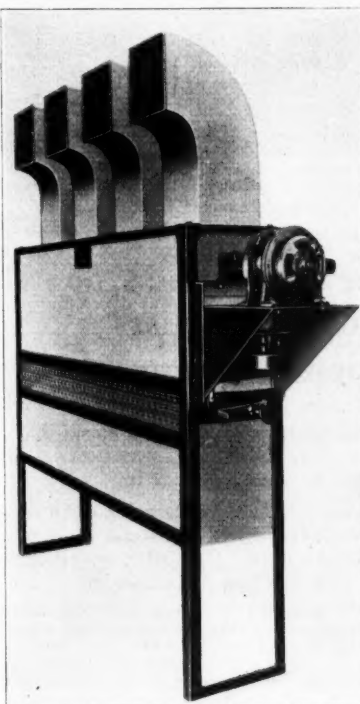
By W. F. Schaphorst, M. E.

Revolutions per minute of machinery can be checked by simply listening to the tick of a watch and at the same time watching the rotating member of the machine that is being checked.

Most watches tick 300 times per minute. Therefore, by means of your watch you can easily check any meat plant machine that must rotate 300, 200, 100, 50, or 30 times per minute, or any other number of times divisible into 300. Try it and you will agree that it is very easy.

For an odd number of r. p. m., not divisible into 300, a pendulum can be made quickly by tying a weight onto the end of a cord. Suspend the weight and experiment with the length of the cord until it is "just right," giving you as many oscillations per minute as there should be r. p. m. Then fasten the cord at that length.

You now have a permanent gauge for checking up the r. p. m. at any time. You can do your checking in a few seconds, whereas by other methods that are commonly used it usually takes much longer.

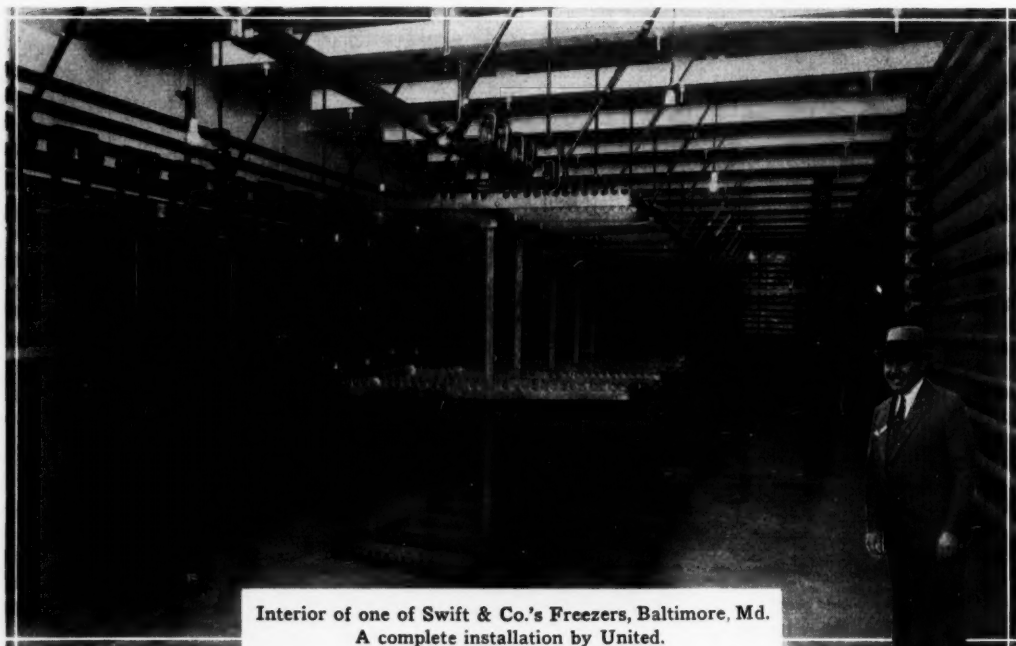


HEATER WITH NEW FEATURES.

The temperature of the outgoing air is kept as low as possible consistent with producing the room temperature required. The purpose of such control is to secure a long horizontal movement of heated air and its even spread through the space to be heated. This heater, known as the super-control heat diffusing unit, is manufactured by the York Heating and Ventilating Corp., Philadelphia, Pa.

UNITED'S CORKBOARD

Reduces the Cost of Refrigeration



Interior of one of Swift & Co.'s Freezers, Baltimore, Md.
A complete installation by United.

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Refrigeration and Frozen Foods

CANNED OR FROZEN POULTRY?

Poultry packing will probably not involve itself in a war between the poultry canner and the poultry freezer, said Jay C. Hormel, president of Geo. A. Hormel & Co., Austin, Minn., in the course of an address before the recent National Poultry Congress.

The same packer will no doubt produce canned chicken and quick-frozen chicken, each in considerable quantities, selling these two products in some instances to different classes of trade, but in many cases distributing both types of package to the same customer.

Neither quick freezing nor canning poultry is practicable except on a large scale, Mr. Hormel said. In either case attractive packaging and the establishment of well-protected, nationally-advertised brands is essential. In each case the package must be a consumer package.

Quick-frozen products can be satisfactorily wrapped for much less than the cost of a can, he said. Therefore, economy would point to quick freezing, but the canned product has the advantage of convenience and is easy to prepare.

DUAL PURPOSE MEAT TRUCK.

A number of different designs of refrigerated truck bodies are being used in the meat packing industry. In some of these the entire interior is under refrigeration; in others partitions divide the body into refrigerated and non-refrigerated sections.

The idea back of these latter designs is to cut down weight, and reduce refrigerating and truck operating costs. It is reasoned that inasmuch as many meat plant products can be delivered safely and in good condition without refrigeration, it is uneconomical to place them under refrigeration in the trucks.

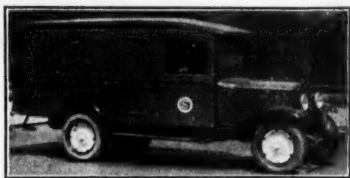
A truck body with a partition dividing it into two sections, the front one of which is refrigerated, has come on the market recently. The rear section may be used for any purpose.

The refrigerator compartment maintains an average temperature of from 40 to 55 degs., depending on the frequency of icing service and the amount of salt used. The refrigerator space is 49 in. long, 49 in. wide, and 53 in. high. Two-inch walls of sealed insulation consisting of ply-wood, scutan paper, dry zero, another layer of scutan paper, pressed wood and galvanized iron surround the refrigeration space. All

points are sealed with an asphaltum composition.

Entrance to the refrigerator compartment is through a 22-in. door on the right side of the body. This door is sealed by expansion strips forced in place by springs and is fitted on the outside with a compression type handle. The refrigerator door opening is sealed with a 12-in. hinge baffle at the bottom. This keeps cold air from rushing out whenever the door is opened.

Location of the brine tank is on the left wall. This is fitted with a hatch



TWO-COMPARTMENT MEAT TRUCK.

This body contains two compartments, the front one of which is refrigerated. The rear one is uninsulated and unrefrigerated. It is manufactured by Hercules Products, Inc., Evansville, Ind.

type of deck door for convenience in icing. There is a drip pan and the drain pipe passes through the floor.

The rear compartment, used for general purposes, is provided with snap lock on the rear doors. The inside dimensions of this section are: Length, 49½ in.; width, 60 in.; height, 60 in.

The driver's compartment is equipped with an adjustable seat on the driver's side. A hinged seat is provided on the right side next to the driver to permit filling of the gas tank when it is located under the seat.

REFRIGERANT FROM GAS WELL.

Chemical and mechanical engineers are reported to be at work finding means of removing the 1.3 per cent of impurities from the carbon dioxide gas produced by the well in Utah owned by the Carbon Dioxide and Chemical Co., with headquarters in Seattle, Wash. This gas is said to be 98.7 per cent pure. It is hoped to make carload shipments of the solid carbon dioxide by the first of January, 1931.

It is reported that this gas from the Farnham dome can be pressed into cakes at small cost, the greatest expense being in shrinkage of the product while in storage. In spite of this shrinkage it is anticipated by the company that the product can be sold in central western cities at small cost.

MORE FISH FROZEN.

The quantity of fish frozen in the United States and Alaska during 1929 was the largest on record, according to the U. S. Bureau of Fisheries, amounting to 122,000,000 lbs. with an estimated value at the warehouses of \$15,000,000.

Plant Cooling Notes

For the Meat Plant Employee Who Is Interested in Refrigeration.

PLANT BOOSTERS.

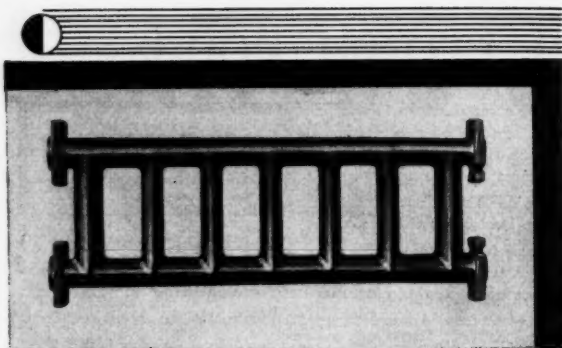
Probably no other term in the vernacular of refrigeration is more confusing or less specific than that of "boosters." This name or term has been applied to various apparatus of different design and purpose, each of which has been adapted to help out or increase the refrigeration efficiency of a plant when inadequate surface provision was made in the original design or when demand was made for additional service beyond normal capacity of the installed heat transmitting surfaces.

In all likelihood the first attempt at "boosting" was made by Beath, in the middle seventies of the last century, at the plant of the Louisiana Ice Company, New Orleans, La. It was an absorption plant with steam operated generator and Mr. Beath found that through lack of sufficient low temperature condensed water he could not operate the generator excepting under conditions of pressure that developed generator leakage and precluded possibility of producing anhydrous ammonia that would perform adequate refrigerating results.

To overcome the obstacle he installed an enclosed crank-case type of two cylinder, vertical, single-acting ammonia compressors between the generator and condensers and operated the generator low pressure, "boosting" the gas from the generator to condensing pressure with the compressors. He named the compressor "old Betsy" and the old girl operated satisfactorily for a number of years in the New Orleans plant, making dry anhydrous and preventing excessive generator pressures.

Following this another form of "booster" was adapted to a Southern seaport city plant in which sea water was the main source of cooling water supply and a limited amount of cold well water was available. When flood tide came in the warm surface sea water raised the condensing pressure "to hellangone"—as the engineer expressed conditions.

At the suggestion of a cotton compress engineer, who didn't know an ice machine at all, but did know considerable about practical engineering, a double "booster," using well water, was hooked up to the plant. A part of the well water was utilized for precooling the poor liquor, between the exchanger and the absorber and the balance was



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Machines of all types and sizes.

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used for cooling anhydrous liquid, between the condenser and liquid receiver. This helped to keep down both condenser and absorber pressures on a plant that otherwise would have been dangerous under original operating conditions.

Next came the "booster" for ice house and cold storage room refrigeration where brine circulation from the freezing tank was pumped through the storage room piping, curtailing the ice production from warm brine returning from the room piping to the freezing tank. This form of "booster" was merely a brine cooler, double pipe or shell and tube type, hooked up to the return brine main from the rooms and operated by direct ammonia expansion. The brine returned to the tank colder than when pumped from the tank and instead of curtailing ice making capacity it actually "boosted" freezing appreciably.

"Boosters" have been installed alongside of scant freezing tanks, time and again, and helped out production materially regardless of the type of "booster" used. Added heat transmitting surface, together with increased poundage of liquid evaporated will result in increased capacity up to the maximum of machine capacity whether compression or absorption machines are in operation.

Cooling towers and spray cooling systems are "boosters," particularly when the water can be cooled by these methods to temperatures below initial supply temperatures.—Ice and Refrigeration.

REFRIGERATION NOTES.

Western Cold Storage Co., Wenatchee, Wash., has been sold to the Independent Fruit Growers for \$500,000.

Construction of a cold storage plant to cost about \$75,000 is planned by John A. Prescott, Ft. Lauderdale, Fla.

A new addition, including a pre-cooling plant, is being built to the plant of the Casa Blanca packing house, Riverside, Calif. The cost will be about \$100,000.

The plant of the Louisiana Public Utilities Co., Patterson, La., recently destroyed by fire, is being rebuilt. When completed it will be a modern cold storage plant and will contain freezing facilities. An ice manufacturing department will be added later.

Contract has been awarded by the St. Louis Refrigerating & Cold Storage Co., St. Louis, Mo., for a refrigerating plant and sub-station at 1300 Lewis st. The cost will be about \$40,000.

Plans have been prepared by the Detroit Union Produce Terminal Co., Detroit, Mich., for a warehouse to cost \$100,000. It will be 150 by 400 ft. in size.

H. C. Buck & Co., Wenatchee, Wash., will construct a cold storage plant to cost about \$30,000.

The Port Commission of Olympia, Wash., is planning the construction of a municipal ice and cold storage plant. The cost of the initial unit, with equipment, will be about \$100,000.

Work has been started on a cold storage plant in Pinellas Park, Fla. It adjoins the plant of the Crystal Ice Co.

C. A. Perry is endeavoring to organize a company to construct an ice and

cold storage plant in Healdsburg, Calif. The contemplated cost of the plant and equipment is \$125,000.

The American Refrigerator Transit Co. has announced that it recently completed 200 brine tank refrigerator cars for the transportation of dressed poultry.

Berkeley Springs Ice & Cold Storage Co., Berkeley Springs, Va., has been sold to Harry C. Warden, Perryville, Va., J. A. Sprint, Winchester, Va., and J. F. Wilson, Martinsburg, W. Va.

BUSINESS SURVEY MEETING.

Among packers in Chicago this week to attend a meeting of the Business Survey Committee of the Institute of American Meat Packers were W. F. Price, vice-president, Jacob Dold Packing Co., Buffalo, N. Y.; W. E. Felin, president, J. J. Felin & Co., Inc., Philadelphia, Pa.; E. A. Schenk, vice-president, Columbus Packing Co., Columbus, O.; J. E. Decker, president, Jacob E. Decker & Sons, Mason City, Ia.; J. W. Rath, president, Rath Packing Co., Waterloo, Ia.; R. H. Daigneau, vice-president, Geo. A. Hormel & Co., Austin, Minn.; F. A. Hunter, president, East Side Packing Co., East St. Louis, Ill.; R. S. Sinclair, president, and W. R. Sinclair, vice-president, Kingan & Co., Indianapolis, Ind.; and J. S. Stentz, John Morrell & Co., Ottumwa, Ia.

STATEMENT OF THE OWNERSHIP, MANAGEMENT, CIRCULATION, ETC., REQUIRED BY THE ACT OF CONGRESS OF AUG. 24, 1912, of The National Provisioner, published weekly at Chicago, Illinois, for October 1, 1930.

State of Illinois, County of Cook, ss. Before me, a notary public in and for the state and county aforesaid, personally appeared Paul I. Aldrich, who, having been duly sworn according to law, deposes and says that he is the Editor of The National Provisioner, and that the following is, to the best of his knowledge and belief, a true statement of the ownership, management, etc., of the aforesaid publication for the date shown in the above caption, required by the Act of August 24, 1912, embodied in section 411, Postal Laws and Regulations.

1. That the names and addresses of the publisher, editor, managing editor, and business managers are:

Publisher, The National Provisioner, Inc., 407 S. Dearborn St., Chicago, Ill.
Editor, Paul I. Aldrich, 407 S. Dearborn St., Chicago, Ill.

Managing Editor, Paul I. Aldrich, 407 S. Dearborn St., Chicago, Ill.
Business Manager, Paul I. Aldrich, 407 S. Dearborn St., Chicago, Ill.

2. That the owners are: The National Provisioner, Inc., 407 S. Dearborn St., Chicago, Ill.; Estate of J. H. Semper, 15 Park Row, New York, N. Y.; Estate of Julius A. May, 15 Park Row, New York, N. Y.; Estate of Geo. L. McCarthy, 15 Park Row, New York, N. Y.; Paul I. Aldrich, 407 S. Dearborn St., Chicago, Ill.; Frank N. Davis, 407 S. Dearborn St., Chicago, Ill.

3. That there are no known bondholders, mortgagees, and other security holders owning or holding 1 per cent or more of total amount of bonds, mortgages, or other securities.

4. That the two paragraphs next above, giving the names of the owners, stockholders, and security holders, if any, contain not only the list of stockholders and security holders as they appear upon the books of the company but also, in cases where the stockholder or security holder appears upon the books of the company as trustee or in any other fiduciary relation, the name of the person or corporation for whom such trustee is acting, is given; also that the said two paragraphs contain statements embracing affiant's full knowledge and belief as to the circumstances and conditions under which stockholders and security holders who do not appear upon the books of the company as trustees, hold stock and securities in a capacity other than that of a bona fide owner; and this affiant has no reason to believe that any other person, association, or corporation, has any interest direct or indirect in the said stock, bonds, or other securities than as so stated by him.

PAUL I. ALDRICH,
Vice-pres.

Sworn to and subscribed before me this 4th day of October, 1930.

NELLIFERN FARMER.
(My commission expires March 18, 1931.)

SEPTEMBER MEAT REVIEW.

Substantial declines in the wholesale prices of fresh pork cuts and dressed lamb were features of the meat trade during September, according to the October 1 statement of the Institute of American Meat Packers.

Lamb prices, which declined sharply toward the end of the month, are now from 25 to 40 per cent lower than they were at the beginning of September. The declines vary according to grade and quality, and fresh pork loins are wholesaling from 20 to 30 per cent lower than they were at the beginning of the month. Other fresh pork cuts show similar declines.

The export demand for American meats continued dull.

In the United Kingdom there was little buying for shipment from the United States, either of meats or of lard. The demand for meats already landed also was quiet, but the lard trade from stocks in the United Kingdom was fairly good during part of the period.

On the Continent, there was a fair demand during the first week of the month for lard from stocks already landed, but after that the trade was relatively light. The demand for dry salt meats also was limited.

In the domestic market, the decline which occurred in the prices of fresh pork was a feature. Observers attributed the declines in part to the continuance of hot weather and the presence on the market at relatively low prices of plentiful quantities of fresh beef and lamb.

Notwithstanding the fact that storage stocks are considerably lighter than they were at this time last year, prices of smoked meats showed a downward tendency. The demand for smoked hams was fair; for boiling hams relatively good. There was a good demand for bacon; some companies, in fact, characterized it as excellent. Green regular hams and the lighter averages of green skinned hams declined. A decline in green hams during the autumn months is natural. Green picnics also declined. Except for the lighter averages, which declined slightly, green bellies generally strengthened.

Most pickled meats declined slightly.

The trade in dry salt meats was about the same as a year ago. Prices of most cuts strengthened slightly.

Receipts of cattle during September were considerably heavier than during August, but somewhat lighter than during September last year.

For the first half of the month, the results on dressed beef were fair. Results were not so good during the last half, owing to heavy runs of cattle, and what seems to be an oversupply of sheep and lambs. Continued warm weather over the central and eastern part of the United States also may have been a factor.

There is a fair demand for hides. Prices are somewhat higher. Calf skins also are higher.

Receipts of sheep and lambs during September were considerably heavier than during the previous month. The

quantities offered for sale at the principal livestock markets of the United States during the month were the heaviest on record for any one month. Prices during the last week of the month were lower than at any time for the past sixteen years.

Consumption of lamb was heavy, as a result of the unusually low prices at which the product has been selling. Even with increased consumption, however, there remained quite an oversupply.

The wool market was slow, with prices about steady. The demand for pickled skins was slow and the market dull.

NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York, for week ended Oct. 4, 1930, with comparisons:

	Week ended Oct. 4.	Prev. week.	Cor. week, 1929.
West. drsd. meats:			
Steers, carcasses..	7,728	8,635	9,094
Cows, carcasses ..	878	1,000	638
Bulls, carcasses ..	140	171	83
Veals, carcasses ..	10,418	7,706	10,629
Lamb, carcasses ..	31,053	35,824	30,449
Mutton, carcasses ..	3,348	3,154	3,679
Beef cuts, lbs.....	297,873	296,547	297,873
Pork cuts, lbs.....	1,880,406	1,581,312	1,639,941
Local slaughters:			
Cattle	9,423	5,988	8,971
Calves	16,558	11,059	12,932
Hogs	46,083	40,111	54,134
Sheep	78,137	69,328	58,994

PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended Oct. 4, 1930, are as follows:

	Week ended Oct. 4.	Prev. week.	Cor. week, 1929.
West. drsd. meats:			
Steers, carcasses ..	2,377	2,630	2,492
Cows, carcasses ..	534	718	1,214
Bulls, carcasses ..	424	292	329
Veals, carcasses ..	1,036	1,031	1,770
Lamb, carcasses ..	14,844	16,963	13,262
Mutton, carcasses ..	1,394	1,383	1,506
Pork, lbs.....	499,444	495,659	489,314
Local slaughters:			
Cattle	1,627	1,359	1,537
Calves	2,880	2,202	1,983
Hogs	16,439	13,436	18,374
Sheep	6,448	5,288	6,503

BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston for the week ended Oct. 4, 1930, with comparisons, are as follows:

	Week ended Oct. 4.	Prev. week.	Cor. week, 1929.
West. drsd. meats:			
Steers, carcasses ..	2,211	2,695	2,404
Cows, carcasses ..	1,451	1,419	2,351
Bulls, carcasses ..	7	27	53
Veals, carcasses ..	1,190	1,198	1,022
Lamb, carcasses ..	21,909	24,294	19,706
Mutton, carcasses ..	974	906	968
Pork, lbs.....	391,381	440,411	381,644

NEW CALCI-CHLORO-METER.

An instrument for testing calcium chloride brine solution has recently been developed and is known as the calci-chloro-meter. It does away with the necessity of warming cold brine up to a temperature of 60 degs. F. or cooling it down to that point for test. The instrument contains an in-built thermometer and a table indicating freezing resistance of the brine itself. With this instrument it is said that the true freezing point of any calcium chloride brine can be instantly and accurately ascertained at any temperature from 20 degs. F. to 120 degs. F.

Meat Production and Consumption Statistics

Meat and livestock production and consumption for July, 1930, as compiled by the U. S. Bureau of Agricultural Economics, with comparisons:

	July.			Total or average, January-July.		
	3-year average. ¹	1929.	1930.	3-year average. ¹	1929.	1930.
Inspected slaughter:						
Cattle, No.	703,646	706,084	709,739	4,896,703	4,617,126	4,577,492
Calves, No.	359,564	362,623	375,496	2,816,159	2,682,880	2,698,331
Carcasses condemned:						
Cattle, No.	4,485	4,405	3,364	36,039	32,097	29,151
Calves, No.	441	495	401	6,042	5,634	5,967
Average live weight:						
Cattle, lbs.	950.96	947.15	947.14	954.84	961.52	956.01
Calves, lbs.	187.89	188.47	185.41	196.15	196.27	196.99
Average dressed weight:						
Cattle, lbs.	515.95	518.75	526.19	520.85	527.44	526.98
Calves, lbs.	104.97	106.33	105.41	95.79	96.04	96.94
Total dressed wt. (carcass, not incl. condemned):						
Beef, M lbs.	380,756	383,996	371,687	2,530,425	2,417,409	2,396,213
Veal, M lbs.	37,699	38,505	39,539	268,024	255,577	260,268
Storage, beginning of month:						
Fresh beef, M lbs.	25,425	35,759	46,819	47,663	57,771	62,533
Cured beef, M lbs.	17,258	16,296	20,072	21,243	19,853	24,063
Storage, end of month:						
Fresh beef, M lbs.	22,844	31,085	45,830	41,194	51,204	58,068
Cured beef, M lbs.	15,187	14,845	18,761	19,966	18,850	22,935
Exports: ² M lbs.						
Fresh beef and veal.....	269	360	384	1,519	2,040	2,153
Cured beef	1,457	1,068	1,539	7,272	6,712	7,734
Canned beef	198	243	70	1,008	1,556	1,208
Olus oil and stearin ³	5,895	5,527	4,120	45,897	40,833	32,596
Tallow	768	681	512	2,634	1,751	3,519
Imports: M lbs.						
Fresh beef and veal.....	4,631	4,149	443	20,219	24,203	7,803
Beef and veal, pickled or cured..	(⁴)	863	426		3,561	2,043
Beef, canned	4,862	8,845	2,836	26,946	57,575	44,195
Receipts, cattle and calves ⁵ M....	1,619	1,659	1,512	11,419	10,774	10,644
Price per 100 lbs.:						
Cattle, av. cost for slaughter....	10.73	11.06	7.84	10.14	11.12	9.47
Calves, av. cost for slaughter....	12.08	13.01	9.13	11.93	13.15	10.63
Cattle, good steers, Chicago	13.96	14.60	9.98	13.20	13.91	12.64
Veal calves, Chicago	13.59	14.26	10.68	12.77	13.59	10.86
Beef carcasses, good, eastern markets	22.05	23.01	15.24	19.87	21.27	18.83
Veal carcasses, good, eastern markets	22.41	24.95	18.78	21.56	23.49	20.29

HOGS, PORK, AND PORK PRODUCTS.

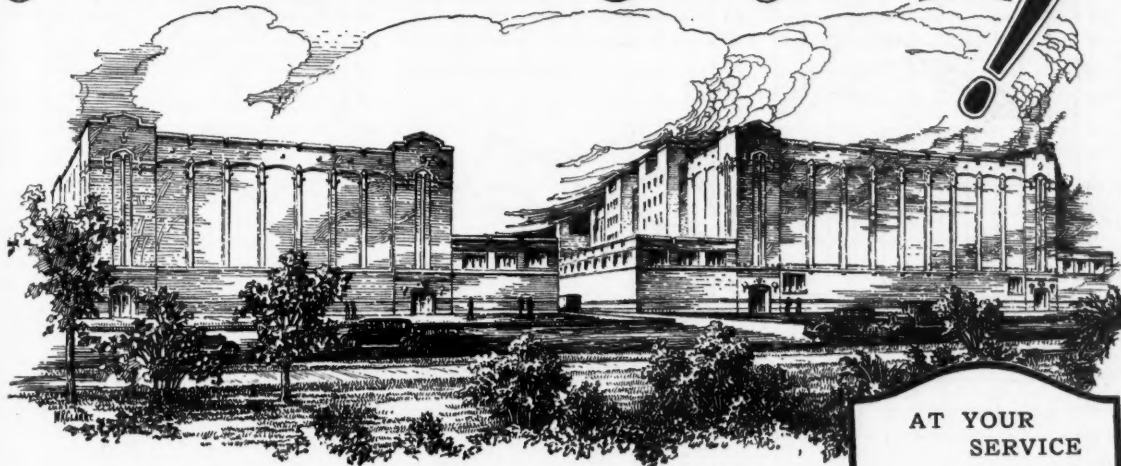
Inspected slaughter, No.	3,337,220	3,596,780	3,187,276	28,695,905	28,772,219	26,606,971
Carcasses condemned, No.	10,788	12,163	9,710	87,541	83,198	74,933
Average live weight, lbs.	247.49	250.01	248.90	233.50	233.50	233.99
Average dressed weight, lbs.	186.75	188.59	189.87	177.62	176.65	177.67
Total dressed weight (carcass not incl. condemned):						
Lard per 100 lbs. live weight, lbs.	622.21	675.915	603.324	5,005,921	5,050,212	4,705,138
Lard per 100 lbs. live weight, lbs.	15.71	15.59	15.28	15.95	16.09	15.55
Storage, beginning of month:						
Fresh pork, M lbs.	251,439	247,815	174,240	226,896	222,516	194,131
Cured pork, M lbs.	615,761	594,122	504,981	568,042	606,239	517,699
Lard, M lbs.	187,163	199,699	120,322	132,986	163,853	104,535
Storage, end of month:						
Fresh pork, M lbs.	229,906	229,397	157,167	242,829	263,002	185,858
Cured pork, M lbs.	595,031	584,937	494,277	593,470	615,772	520,313
Lard, M lbs.	195,085	203,010	118,353	151,892	180,681	109,715
Exports: M lbs.						
Fresh pork	561	789	440	6,150	6,805	11,685
Cured pork	27,824	28,093	21,973	181,901	197,231	174,281
Canned pork	707	957	618	5,454	6,031	8,236
Sausage	510	525	390	4,006	3,479	2,782
Lard	56,324	66,440	52,442	460,016	493,270	435,346
Imports: M lbs.						
Fresh pork	307	139	33	5,059	2,649	876
Pork, pickled, salted, and other..	(⁵)	156	55		1,423	826
Prepared or preserved hams, shoulders, and bacon.....	(⁵)	136	127		1,250	1,076
Receipts of hogs ⁶ , M.....	3,076	3,257	2,918	26,516	25,768	24,476
Price per 100 lbs.:						
Average cost for slaughter....	10.27	11.09	8.68	10.06	10.54	9.74
At Chicago—Live hogs, med. wt.	10.81	11.69	9.38	10.28	10.88	10.06
At Eastern markets—						
Fresh pork loins, 10/15 lbs.	22.51	24.53	20.81	20.36	21.52	21.31
Shoulders, skinned	16.39	18.71	16.24	15.99	17.41	16.98
Picnics, 6/8 lbs.	15.88	17.32	14.80	15.00	16.05	15.33
Butts, Boston style	20.05	23.20	19.18	19.26	20.97	20.30
Bacon, breakfast, No. 1, cure, 8/10 lbs.	23.74	24.90	23.32	23.34	22.45	23.08
Hams, smoked, No. 2, 12/14 lbs.	13.47	26.68	22.85	23.10	23.05	22.90
Lard, hardwood tubs	13.46	13.40	11.42	13.32	13.27	11.71

SHEEP, LAMB, AND MUTTON.

Inspected slaughter, No.	1,114,990	1,254,810	1,411,235	7,432,374	7,782,924	6,232,886
Carcasses condemned, No.	1,184	1,686	1,206	8,196	9,703	8,771
Average live weight, lbs.	76.81	77.68	76.35	82.59	83.25	84.11
Average dressed weight, lbs.	37.65	37.35	36.78	39.13	39.21	39.08
Total dressed weight (carcass not incl. condemned):						
Storage, fresh lamb, mutton: M lbs.						
Beginning of month	2,123	3,061	4,820	3,125	3,435	5,631
End of month	1,874	2,639	4,476	2,698	3,090	4,911
Exports, fresh ⁷ , M lbs.	234	247	157	640	604	1,192
Imports, fresh, M lbs.	276	584	6	2,218	3,800	346
Receipts of sheep ⁸ , M lbs.	1,895	2,112	2,290	12,344	12,986	14,947
Price per 100 lbs.:						
Average cost for slaughter	13.19	12.95	9.13	14.14	14.54	10.09
At Chicago—						
Lambs, 90 lbs. down, gd.&sch. ⁷ ..	14.63	14.31	10.13	15.21	15.76	11.01
Sheep, med. to choice	6.13	5.85	3.13	7.94	8.15	5.01
At eastern markets—						
Lamb, carcasses, good.....	28.55	29.09	22.39	28.11	29.14	22.85
Mutton, good	15.89	15.06	11.05	16.46	16.82	12.69

¹1927, 1928, and 1929. ²Including reexports. ³Does not include reexports for February. Correct figure not available at this date. ⁴Beginning January, 1930, lard stearin excluded. ⁵Public stockyards. ⁶Not reported prior to January, 1928. ⁷Prior to July 1, 1930, lambs 84 pounds down.

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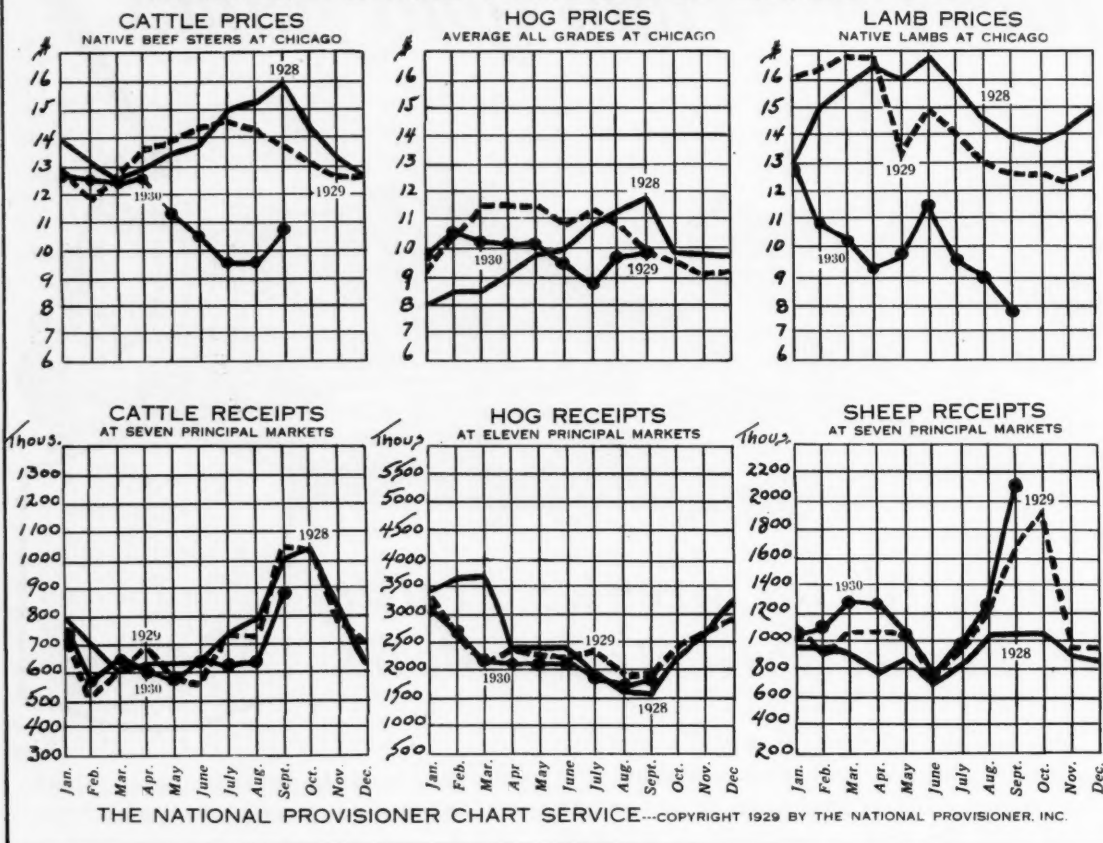
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Chicago, Illinois

RECEIPTS AND PRICES OF LIVESTOCK



This chart in THE NATIONAL PROVISIONER MARKET SERVICE series shows the trend of prices and receipts of livestock during the first nine months of 1930, compared with those of each of the two years preceding.

Livestock prices during the current year, particularly since the spring months, have shown little relationship to those of the earlier years. Receipts in most cases, while somewhat lower, have moved in much the same general direction as those in 1928 and 1929, but in spite of smaller supplies of both cattle and hogs prices have been weak. The demand situation has seemed to have less influence than the supply.

Cattle.—Receipts, especially those of the past five months, have been smaller than in the similar period in 1929, but prices have shown a wide difference. This is particularly true of the price situation in the fat cattle market. Fed steers have been in relatively larger supply throughout the summer months than has been true in many previous years. These larger supplies had to be forced into a market where buying power was either materially reduced or arbitrarily conserved, and prices sunk to low levels.

The lowest point was reached in August, with some little recovery in September. However, at this time native beef steers met the competition

of fat grass steers, the marketing of which began in August and will continue through October. Many feeders sustained heavy losses per head of cattle marketed, and there has been some hesitancy in replacing cattle for this reason and because of some uncertainty as to the feed supply.

Hogs.—Hog receipts continued, throughout the year, to average below those of 1929, although toward the end of the summer marketings were somewhat larger than at periods during the previous year. At no time have supplies been burdensome. And had domestic and foreign demand been strong, there seems little doubt but that price levels would have risen to or above those of one and two years ago.

In midsummer, when hog prices normally rise because of small supplies, the price this year reached the low point, but showed some recovery during August and September. Stocks of pork meats are low and any material increase in demand would be likely to be reflected in price levels.

Lambs.—At times during the year the receipts of lambs have been the heaviest of record. Lamb production has increased from year to year during the past four or five years, until supplies have become so large that prices have been forced to the lowest levels since pre-war times. This class of livestock has furnished large quantities of fresh meat to supplement the more

limited supplies of fresh pork, and many people have learned to consume lamb who previously had had no familiarity with this class of fresh meat. The lamb crop is still large and it is expected that market receipts during the rest of the year will be heavy, accompanied by moderate prices.

RECORD GERMAN HOG CROP.

There were 23,414,000 hogs in Germany on September 1, 1930, according to the quarterly survey returns cabled by the United States agricultural commissioner at Berlin. That figure appears to be the largest on record for any survey period.

On September 1, 1929, the first year in which quarterly surveys were made, total hogs stood at 19,604,000. The figure nearest the current total was 22,899,000 for December 1, 1927, the year in which German hog numbers slightly exceeded the pre-war level. Heavy increases over a year ago appear in all groups of marketable age.

The current figures confirm earlier information indicating heavy market supplies of hogs for the coming winter. Total brood sows on September 1 this year reached 2,232,000 against 1,860,000 a year ago. Indications are, however, what unfavorable hog-feed price relationships may reduce breeding below the increased level suggested by the larger number of sows.

Provision and Lard Markets

WEEKLY REVIEW

Market Steady — Hogs Firm — Good Shipping Demand — Country Not Pressing—Product Distribution Fair.

A somewhat better tone has been shown in the livestock markets and there is evidence of fairly good buying. Shippers have been taking hogs quite freely, and in fact, the shipping demand has appeared to be the mainstay of the market. Cattle have been firm, and there has also been a much better demand for sheep. The situation seems to be more encouraging. Pressure from the country is not pronounced, and the total movement so far is not sufficient to cause any uneasiness.

Product demand is fairly good. The shipments of cut meats are less than last year, but shipments of fresh meats are in excess of 1929. There is small decrease in lard shipments. The demand for fresh meats seems to be quite good, although there is evidence of more or less complaint of the influence of employment conditions in certain sections on the retail trade.

The average price of hogs compares quite favorably with that of last year but is less than the 2 preceeding years. On the other hand, the price of feedstuffs is less than last year. On the basis of Chicago prices, corn is 10c under last year; oats, 14c under; barley, 15c under. Other feedstuffs prices are in proportion.

Lard Production Smaller.

This means a material saving in feeding expenses, although there is considerable difficulty in some sections to get sufficient feedstuffs for the needs. Rains over practically the entire belt, particularly east of the Mississippi, will be a little help, although it is so late in the season that there can be but little addition to the feed supply.

The August production of lard was 98,167,000 lbs., against 121,894,000 lbs. last year and a 5-year average of 160,891,000 lbs. The total production of lard for the 12 months ended July 31, 1930, was 1,649,987,000 lbs. The number of pounds of lard per hog was 36.18 in August, against an average for the year ended July 31 of 35.78 lbs. The comparative figures of the cost average yield and average live weight, follow:

	Aug., 1930.	July, 1930.	Aug., 1929.
Average Live Cost per 100 lbs.			
Cattle	\$ 7.41	\$ 7.84	\$10.77
Calves	8.81	9.13	12.29
Hogs	9.35	8.08	10.65
Sheep and lambs..	8.39	9.13	11.91
Average Yield %			
Cattle	55.03	55.56	54.00
Calves	56.92	56.85	57.99
Hogs	75.21	75.98	75.40
Sheep and lambs..	48.00	48.17	47.43
Average live weight, lbs.			
Cattle	947.28	947.14	941.67
Calves	195.20	185.41	203.13
Hogs	245.22	249.90	249.35
Sheep and lambs..	77.14	76.35	79.90

Sheep Slaughter Large.

The report of production of meats and meat products for the 7 months

ended July 31, 1930, compared with last year and the 3-year average, follow:

	Inspected Slaughter.		3-Year Average.
	1930.	1929.	
Cattle	4,577,492	4,617,126	4,896,703
Calves	2,698,231	2,682,889	2,810,139
Hogs	26,006,971	28,772,219	28,695,905
Sheep & Lambs ..	9,332,889	7,792,924	7,432,374
Total ...	43,215,583	43,865,149	43,841,141
Average Live Weight, Lbs.			
Cattle	956.01	961.52	954.84
Calves	163.91	166.27	166.15
Hogs	233.94	233.50	233.50
Sheep	84.11	83.25	82.59
Total Products, Lbs.			
Beef	2,396,213,000	2,417,409,000	2,530,425,000
Vest	230,258,000	255,577,000	238,024,000
Pork	4,705,138,000	5,050,212,000	5,045,821,000
Mutton ...	365,424,000	304,585,000	290,300,000
Total ...	7,727,033,000	8,027,843,000	8,154,670,000

The increased slaughter of sheep and lambs of about 1,500,000 reflects the feeding conditions. The prices paid also have some bearing on forced selling. The decrease in slaughter of other animals does not show any pressure of forced liquidation, and the inspected slaughter figures for August, which show a decrease in cattle and hogs, do not indicate any forced marketing in August. On the other hand the in-

creased marketing in sheep does tend to reflect such a situation.

PORK — Demand was fair, but the market was quiet on the whole and the tone steady. At New York, mess was quoted at \$32.50; family, \$34.50; fat backs, \$22.50@26.00.

LARD — The market was irregular, but domestic trade was fairly good. At New York, prime western was quoted at \$12.20@12.30; middle western, \$12.00@12.10; city, 11½@11¾c; refined continent, 12¾c; South America, 13¾c; Brazil kegs, 14¾c; compound, car lots, 10¾c; less than cars, 10½c.

At Chicago, regular lard in round lots was quoted at 15c over October; loose lard, October price; leaf lard, 20c over October.

See page 56 for later markets.

BEEF — The market was steady in the East and demand fair. At New York, mess was quoted at \$20.00; packet, \$17.00@18.00; family, \$19.00@21.00; extra India mess, \$35.00@37.00; No. 1 canned corned beef, \$3.10; No. 2, \$5.50; 6 lbs. South America, \$16.75; pickled tongues, \$70.00@75.00 per barrel.

Hog Cut-Out Values Go on Improving

In spite of the low price on green hams, hogs are showing fairly well on their cut-out value, due to the better prices on other fresh pork cuts. Hog runs have not been heavy and the demand for loins and butts has been strong at considerably higher prices than a week ago.

During the first four days of the week the receipts at 20 markets totaled 378,000 head compared with 372,000 during the same period a week earlier, 415,000 a year ago and 433,000 in 1928. These receipts, of course, do not take into consideration the large number of hogs sent direct to plants not located at public stockyards.

Hog prices during the week were higher. There was a scarcity of some classes of heavy butchers, particularly toward the end of the week when some of the heavier weights were not quoted.

Choice heavy weight butchers topped the market.

At Chicago there was comparatively little marketing of unfinished hogs which would seem to indicate that they are being held on farms for further finish, particularly during the good feeding weather which has prevailed.

In the following short form hog test, worked out on the basis of prices of live hogs and green pork meats at Chicago during the first four days of the week, 275@300 lb. butchers showed a cutting loss of \$1.84 per hog. Other averages showed little loss.

The test is figured on the basis of average costs and average offal credits. These vary in different plants. Each packer should substitute his own, also should check carefully on yield in relation to his kill and on price returns for the major cuts. The test is submitted only as a guide.

	160 to 180 lbs.	180 to 220 lbs.	225 to 250 lbs.	275 to 300 lbs.
Regular hams	\$2.11	\$2.18	\$2.13	\$2.05
Picnics59	.57	.56	.51
Boston butt75	.75	.75	.75
Pork loins (blade in)	2.37	2.24	1.98	1.74
Bellies	2.01	2.01	1.00	.43
Bellies, D. S.72	1.39
Fat backs, D. C.56	.69
Plates and jaws19	.22	.22	.27
Raw leaf23	.25	.25	.25
P. S. lard, rend. wks.	1.43	1.66	1.37	1.31
Spare ribs16	.14	.14	.14
Trimnings26	.26	.26	.26
Rough feet03	.03	.03	.03
Tails02	.01	.01	.01
Neck bones04	.03	.03	.03
Total cutting value	\$10.19	\$10.35	\$10.10	\$9.86
Total cutting yield	65.50%	68.75%	68.50%	70.00%
Crediting edible and inedible offal to the above total cutting values and deducting from these the live cost of hogs plus all expenses, the following results are shown:				
Loss per cwt.	\$.18	\$.14	\$.45	\$.64
Loss per hog31	.28	1.07	1.84

GERMAN CASING MARKET STRONG

A decided improvement took place in the German casings market during August. Demand for casings was much livelier due to improved consumption of sausages, and prices in general on all kinds of casings, including selected goods, have recovered somewhat. It may therefore be said that conditions on the German casings market at present certainly look brighter than for some time past, according to reports to the U. S. Department of Commerce.

Trade in beef middles, one of the principal commodities in the casing line handled on the German market, was fairly active during the month and quite important transactions are said to have been effected, with the result that prices for original, as well as selected goods, have advanced appreciably. North American brands were fetching about 50 cents per set, while best brands of South American middles realized from 60 to 85 cents according to quality and caliber.

Consumption and demand for beef rounds have improved and prices have risen slightly. It is stated, however, that despite the better inquiry for beef rounds, the latter were being sold on this market at prices which were little above the cost of production, due to the fact that Russia, which is an important factor in the supply of beef rounds and middles to the German market, is adhering to her old policy of selling these goods at exceptionally low prices. For this reason it is hardly thought likely that any decided improvement in the values of beef rounds may be expected in the near future. A good demand obtained for extra wide sizes and prices for these are somewhat firmer.

As Danish producers of hog bungs have sold considerable quantities in advance at low prices and are consequently contracted for ahead, American producers were able to place substantial business on this market at advancing prices.

Hog middles were said to be scarce and expensive, and both Denmark and Sweden appear to be contracted to the end of October.

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products at New York for week ended Oct. 3, 1930, were as follows:

Point of origin.	Commodity.	Amount.
Argentina—Oleo oil	1,840 lbs.	
Canada—Bacon	1,230 lbs.	
Canada—Pork sausage	382 lbs.	
Czechoslovakia—Ham	2,140 lbs.	
Denmark—Liverpaste	1,761 lbs.	
Germany—Ham	4,759 lbs.	
Germany—Sausage	11,402 lbs.	
Holland—Ham	1,202 lbs.	
Ireland—Ham	629 lbs.	
Ireland—Bacon	2,260 lbs.	
Italy—Sausage	3,025 lbs.	
Switzerland—Bouillon cubes	1,378 lbs.	
Uruguay—Jerked beef	10,097 lbs.	
Uruguay—Oleo stock	2,095 lbs.	

HIDE CELLAR TEMPERATURES.

What are the temperature requirements in the hide cellar? How do temperatures affect shrinkage? Ask the "Packer's Encyclopedia."

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended October 4, 1930, were as follows:

	HAMS AND SHOULDERS INCLUDING WILTSHIRES.			
	—Week ended—		Jan. 1, 1930 to	
	Oct. 1, 1930.	Oct. 5, 1930.	Sept. 27, 1930.	Oct. 4, 1930.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	830	1,291	907	100,702
To Belgium	13	1,879
United Kingdom	622	1,102	657	59,549
Other Europe	15	616
Cuba	23	0	3	3,746
Other countries	185	167	232	13,612

BACON, INCLUDING CUMBERLANDS.				
Total	1,102	1,979	1,144	82,573
To Germany	453	14	4,095
United Kingdom	733	838	615	42,599
Other Europe	153	543	396	19,399
Cuba	4	10,571
Other countries	212	145	119	5,999

LARD.				
Total	7,287	14,758	7,580	510,272
To Germany	654	4,825	2,453	97,420
Netherlands	613	1,084	429	30,385
United Kingdom	4,155	5,397	3,487	176,704
Other Europe	193	1,258	704	54,999
Cuba	1,351	787	370	56,131
Other countries	321	807	137	94,633

PICKLED PORK.				
Total	129	386	226	23,882
To United Kingdom.	26	32	41	3,202
Other Europe	9	7	33	1,301
Canada	92	329	129	5,886
Other countries	2	18	23	13,493

TOTAL EXPORTS BY PORTS.			
Week ended Oct. 4, 1930.			
	Hams and shoulders.	Bacon.	Pickled pork.
	M lbs.	M lbs.	M lbs.
Total	830	1,102	7,287
Boston	51	21
Detroit	587	410	1,104
Port Huron	143	65	1,104
Key West	4	1	929
New Orleans	45	6	743
New York	590	3,357	17
Philadelphia	4

DESTINATION OF EXPORTS.			
Week ended Oct. 4, 1930.			
	Hams and shoulders.	Bacon.	Pickled pork.
	M lbs.	M lbs.	M lbs.
Exported to:			
United Kingdom (Total)	623	753
Liverpool	593	602
London	140	62
Manchester	6
Glasgow	136	6
Other United Kingdom	48	8

Exported to:			
	Lard.		
	M lbs.		
Germany (Total)	654
Hamburg	654

DANISH BACON EXPORTS.

Exports of Danish bacon for the week ended October 4, 1930, amounted to 6,794 metric tons, compared with 6,440 metric tons last week.

EASTERN FERTILIZER MARKETS.

(Special Letter to The National Provisioner.)

New York, Oct. 8, 1930.—South American ground dried blood has been sold at \$3.50 and \$3.55 c.i.f. Pacific Coast ports. There is only a small quantity now being offered for November shipment from South America, for which the sellers are asking \$3.70 per unit c.i.f. They claim they can get the equivalent of this price in Europe and therefore are inclined to hold firm. A few cars of local blood were sold at \$3.40 per unit f.o.b. New York, and there is none of this material being offered here at present.

No South American tankage is being offered. Very little tankage is being offered around New York, either ground or unground. Recent sales were made at around \$3.50 and 10c basis f.o.b. New York.

The leading seller of sulphate of ammonia rather surprised the trade by reducing the price of this material for delivery in equal monthly quantities, October to April inclusive to \$35.50 per net ton basis ex vessel U. S. ports, plus an additional charge of 50c per ton if taken for any special delivery during these months, other than equal monthly deliveries. Very large quantities of foreign sulphate have been sold during the past two or three months for shipment to this country, and that source of supply seems to be exhausted at present, except to a limited extent.

Foreign bonemeal is being offered at lower prices, the steamed 3 per cent and 50 per cent in new 200 lb. bags is offered at \$24.00. South American raw bonemeal 4½ per cent and 50 per cent is offered at \$28.50. Indian raw bonemeal is offered at \$27.00 per net ton c.i.f. U. S. ports. The Indian bonemeal of course has to be stored for a ninety-day period at U. S. ports upon arrival, to comply with the B. A. I. regulations.

Cracklings, 50/60 per cent, are held at about 95c per unit f.o.b. New York, some sales having been made at this figure, but bids about 2½c per unit under this would probably be accepted.

LARD AND GREASE EXPORTS.

Exports of lard from New York City, Oct. 1 to Oct. 8, 1930, totaled 5,050,640 lbs.; tallow, none; greases, 224,000 lbs.; stearine, none.

JULY BY-PRODUCTS YIELDS.

The estimated yield and production of by-products from slaughters under federal inspection in July, 1930, are reported, with comparisons, by the U. S. Department of Agriculture as follows:

	Average wt. per animal.		Per cent of live weight.		Production					
	July 1, 1929, to June 30, 1930.	July, 1930.	July 1, 1929, to June 30, 1930.	July, 1930.	July 1, 1929, to June 30, 1930.	July 1, 1929, to June 30, 1930.	July, 1930.	July, 1930.	Pct.	Per cent July, 1930, is of average.
	Lbs.	Lbs.	Pct.	Pct.	M lbs.	M lbs.	M lbs.	M lbs.		
Edible beef fat ¹	38.33	40.86	4.03	4.31	315,613	28,363	27,850	28,862	101.76	
Edible beef offal	31.64	31.04	3.33	3.28	260,141	22,265	21,829	21,926	98.48	
Cattle hides	62.71	61.93	6.39	6.34	519,337	48,523	43,700	43,954	90.58	
Edible calf fat ¹	1.31	1.22	0.74	0.66	5,050	515	482	458	88.93	
Edible calf offal	7.24	7.39	4.06	3.99	31,725	2,754	2,664	2,772	100.65	
Lard ²	35.84	38.19	15.43	15.28	1,068,329	123,219	139,093	121,351	98.48	
Edible hog offal	7.43	7.60	3.20	3.04	345,577	21,759	28,605	24,150	110.99	
Pork trimmings	14.57	15.92	6.26	6.37	678,019	45,071	57,960	50,587	112.24	
Indigestible hog grease ²	2.74	2.95	1.18	1.19	128,023	9,890	10,562	9,498	96.04	
Sheep edible fat ¹	1.87	1.60	2.24	2.10	28,471	1,917	2,168	2,256	117.68	
Sheep edible offal	2.12	2.13	2.54	2.79	32,271	2,058	2,481	3,003	145.92	

¹Unrendered.

²Rendered.

Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—There were no new developments in the tallow market in the East the past week. A rather quiet trade prevailing throughout, with the market barely steady at the year's lowest levels. Only hand-to-mouth business was reported. Offerings were pressed less, but demand failed to show much improvement. The buyer is apparently in a fairly well bought-up position, while the producer is still suffering from disturbed conditions in the financial and other commodity markets.

While buyers' and sellers' ideas were slightly apart, reports of a steadier tallow situation in the west and a belief that tallow at the present levels was too low served to encourage producers to hold for the time being and await developments. Leading handlers in the East, however, saw little or no good in the situation for the immediate future.

At New York, special was quoted at 4½c; extra, 4¾c; edible, 6½@7c nominal.

At Chicago, tallow was quiet as far as the larger producers were concerned. Bids slightly under the market at outside consuming points for rather liberal quantities failed to attract sellers. The smaller packers reported a fair volume of activity. At Chicago, edible was quoted at 6¾c; fancy, 5½c; prime, 5½c; No. 1, 5c; No. 2, 4c.

At the London auction this week, 562 casks were offered and 206 sold with prices unchanged to 1s lower than the previous sales. Mutton was quoted at 28@31s; beef, 27@35s; good mixed, at 25@27s.

At Liverpool, Australian tallow was unchanged to 3d lower for the week. Fine was quoted at 31s 3d; good mixed, 29s 6d.

STEARINE—The market was quiet and easy at New York, with no particular business reported. Sales were made at Boston at 8¾c. At New York, oleo was quoted at 8¾@9c. At Chicago, the market was quiet and barely steady. Oleo was quoted at 8½c.

OLEO OIL—A moderate routine interest and a fairly steady tone was noted at New York. Extra was quoted at 9¾@9½c; medium, 9@9½c; lower grades, 8¾c. At Chicago, extra was quiet and barely steady at 9c.

See page 56 for later markets.

LARD OIL—The situation was without change. Demand was moderate at New York and mostly for nearby needs and the undertone was easy. Extra was quoted at 13¾c; extra winter, 10½c; extra, 10¼c; extra No. 1, 10c; No. 1, 9¾c; No. 2, 9½c.

NEATSFOOT OIL—Routine trading featured the market, weakness in raw materials creating an easy tone. At New York, pure was quoted at 12c; extra, 10¼c; No. 1, 10c; cold test, 16¾c.

GREASES—A barely steady tone featured the eastern market for greases,

heaviness in tallow serving to make for an awaiting attitude. Offerings were not particularly large, but buyers were backing away, although interested at times in moderate quantities. Choice white grease was also in moderate request, but there was no particular pressure of white grease offerings. It was apparent that the trade was disturbed by conditions prevailing in other commodities, but owing to the reasonable levels prevailing, there was no disposition on the part of the producer to press sales.

At New York, yellow and house, were quoted at 4¼@4½c according to quality; A white, 4¾c; B white, 4½c; choice white, 6½@7c nominal.

At Chicago, trading was rather quiet in all quarters. Some sales of maximum 12 per cent acid yellow grease were made at 4¾c f.o.b. Chicago. At Chicago, brown was quoted at 4c; yellow, 4¾c; B white, 5c; A white, 5½c; choice white, all hog, 5½c.

By-Products Markets

Chicago, October 9, 1930.

Blood.

Domestic blood is quoted at \$3.75. The market is easy.

	Unit
Ground and unground.....	Ammonia.
	\$3.75@4.00

Digester Feed Tankage Materials.

The demand continues slow. Best grades at Chicago are offered at \$4.00 & 10c.

	Unit
	Ammonia.
Unground, 11½ to 12% ammonia..	\$ @4.00
Unground, 6 to 8% ammonia.....	3.00@3.25 & 10
Liquid stick	3.25@3.50
Steam bone meal, special feeding,	
per ton	38.00@40.00

Packinghouse Feeds.

Product is in fair demand. Prices are quoted on carload basis, f.o.b. producing points.

	Per Ton.
Digester tankage, meat meal.....	@00.00
Meat and bone scraps, 50%.....	@00.00

Fertilizer Materials.

The market for fertilizer materials continues quiet and featureless. Producers are asking \$2.70 & 10c, f.o.b. Chicago.

	Unit
	Ammonia.
High grd. ground, 10@11% am..	\$ 2.70@ 2.80 & 10
Low grd., and ungr., 6-9% am.	@ 2.40 & 10
Bone tankage, low grd., per ton	16.00@18.00
Hoof meal	2.65@ 2.80

Cracklings.

The crackling market is easy and shows little change. Demand continues quiet. Prices are nominal.

	Per Ton.
Hard pressed and exp. unground, per	
unit protein	\$.90 @ .95
Soft prod. pork, ac. grease & quality	55.00@60.00
Soft prod. beef, ac. grease & quality	45.00@50.00

Bone Meals (Fertilizer Grades).

The bone meal market is showing little activity. Quotations are nominal.

Raw bone meal for feeding.....	\$ @32.00
Steam, ground, 3 & 50.....	27.00@28.00
Steam, unground, 3 & 50.....	25.00@26.00

Gelatine and Glue Stocks.

Market continues featureless. Few offerings are being made. Buyers show little interest.

	Per Ton.
Kip stock	\$35.00@38.00
Calf stock	42.00@45.00
Hide trimmings	30.00@31.00
Horn piths	29.00@30.00
Cattle jaws, skulls and knuckles....	30.00@31.00
Sluings, pizzles	30.00@31.00
1½ skin scraps and trim., per lb....	3½@4c

Horns, Bones and Hoofs.

	Per Ton.
Horns, according to grade.....	\$85.00@100.00
Mfg. ahn bones.....	50.00@ 70.00
Cattle hoofs	25.00@ 30.00
Junk bones	17.00@ 18.00

(Note—Foregoing prices are for mixed carloads of unsorted materials indicated above.)

Animal Hair.

There is practically no interest. There has been no trading as yet in winter hair. Prices are nominal.

	1½c	1½c
Coil and field dried.....	@ 1½c	
Processed, grey, summer, per lb.....	2	@ 2½c
Processed, grey, winter, per lb.....	4c	
Cattle switches, each*.....	1½c	@ 2½c

* According to count.

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EUROPEAN MARGARINE RULES.

Such regulatory control of margarine as exists in Europe is confined largely to regulations governing artificial coloring. Certain countries, however, prescribe requirements which must be met by manufacturers, according to E. L. Thomas, specialist in meats, fats and oil in the U. S. Bureau of Foreign and Domestic Commerce in his bulletin "The Margarine Industry of Europe."

In Great Britain, for instance, the butter and margarine act of 1907 defines the product and specifies that not more than 10 per cent of butterfat may be added in the process of manufacture. Water content must not exceed 16 per cent.

According to the public health regulations of 1925, which became effective January 1, 1927, the use of preservatives except salt is prohibited. It is further provided by the same act that manufacturing establishments must be registered with local authorities and shall be subject to inspection. Records of all consignments must be kept.

Under the margarine decree of October 16, 1925, of Netherlands, various regulations affecting the industry were promulgated. The fat content of margarine must not be lower than 80 per cent nor moisture in excess of 16 per cent. Preserving agents other than common salt and benzoic acid may not be present and the total quantity of benzoic acid contained must not exceed 0.2 per cent.

Five grams of the melted and filtered fat of the margarine must contain butterfat to a minimum of 3 in terms of the new "Kirschner" figure if in addition to the name margarine the word "mélange" is used. This last requirement is not enforced when the product is destined for export unless it is stored at a place readily accessible to the domestic public.

In France each margarine factory is under the supervision of a government sanitary inspection service officer who is paid by the owner of the plant.

The above constitutes the final review of Mr. Thomas' bulletin on "The Margarine Industry of Europe." The European industry has made rapid strides in recent years and its progress is of especial interest to the producers of oils and fats in this country. The first of these reviews appeared in THE NATIONAL PROVISIONER of April 12, 1930, the second May 3, the third May 31, and the fourth September 27.

The Blanton Company

ST. LOUIS
Refiners of

VEGETABLE OILS

Manufacturers of
**SHORTENING
MARGARINE**

MARGARINE MATERIALS USED.

Oleomargarine produced and the materials used in its manufacture during August, 1930, with comparisons:

Ingredients of uncolored margarine:	Aug., 1930.	Aug., 1929.
Butter	103,955	225,482
Cocoanut oil	11,214,172	14,208,639
Corn oil	26,107	
Cottonseed oil	2,812,100	2,255,770
Derivative of glycerine	14,912	
Edible tallow		1,000
Egg yolk (fresh)		600
Lecithin	110	
Letisenes concentrate	44	
Milk	5,909,243	7,738,652
Mustard oil	1,717	1,335
Neutral lard	830,800	1,545,094
Oil oil	2,439,342	3,548,949
Oil stearine	466,976	582,309
Oil stock	104,640	76,735
Palm oil	32,365	95,028
Peanut oil	463,143	405,116
Salt	1,894,162	2,297,193
Soda (benzoate of)	7,262	16,440
Soya bean oil	206,253	32
Total	26,591,243	32,973,504
Ingredients of colored margarine:		
Butter	3,434	3,439
Cocoanut oil	261,368	445,310
Color	1,150	1,062
Corn oil	93,009	131,063
Cottonseed oil	28	
Derivative of glycerine		420
Milk	19	
Neutral lard	264,068	404,951
Oil oil	128,151	167,062
Oil stearine	231,697	373,868
Oil stock	10,789	13,055
Palm oil	18,047	18,284
Peanut oil	25,191	35,883
Salt	11,582	17,033
Soda (benzoate of)	77,550	100,205
Soya bean oil	89	156
Total	1,128,450	1,721,641
Total Ingredients for Colored and Uncolored	27,719,693	34,695,145

AUG. MARGARINE PRODUCTION.

Actual figures for the production of margarine during Aug., 1930, with 1929 comparisons, are reported by manufacturers to the U. S. Bureau of Internal Revenue as follows:

	Aug., 1930.	Aug., 1929.
Lbs.	Lbs.	
Uncolored	22,203,929	27,006,714
Colored	867,521	1,393,343
Total	23,071,450	28,400,057

NEW ZEALAND SOAP STANDARDS.

Reclassifying of the standards of first grade soap that may be sold in New Zealand and the labeling of soaps claimed to be disinfectants, germicides or antiseptics is provided for in a resolution amending the New Zealand sale of food and drugs act, according to advices to the U. S. Department of Commerce.

COCOANUT OIL IMPORTS.

Total imports of copra and cocoanut oil into the United States during the period from June 18 to 30, 1930, were as follows, according to the U. S. Department of Commerce: Copra, 9,501,258 lbs., value \$370,782; cocoanut oil, 4,377,209 lbs., value \$270,939. The major source of this supply was the Philippine Islands.

Are you taking advantage of the service available on the "Practical Points for the Trade" page? Refer all questions on any feature of packing-house practice to this department.

COTTON OIL HEARINGS RESUME.

Public hearings in the investigation of cottonseed prices, started by the Federal Trade Commission in Washington last spring, were resumed at Raleigh, N. C., October 7. Among the witnesses who will appear at this hearing are W. F. Marsh, secretary of the North Carolina division of the National Cottonseed Products Association; E. H. Evans of the Laurinburg Oil Mill; E. B. Borden of the Southern Cotton Oil Co.; W. N. Gregory of the Eastern Cotton Oil Co.; and P. J. Barringer of the Sanford, N. C., Sapona Mills. Following the Raleigh hearings, it is expected that hearings will be held in the remaining cotton growing states. The Georgia and Alabama situation was covered prior to the recess.

The hearings were ordered as the result of two Senate resolutions and are under the general supervision of the chief examiner of the Federal Trade Commission.

SHORTENING AND OIL PRICES.

Prices of shortening and salad and cooking oils on Thursday, Oct. 9, 1930, based on sales made by member companies of the Shortening and Oil Division of the National Cottonseed Products Association, were as follows:

Shortening.	Per lb.
North and Northeast:	
Carlota, 26,000 lbs.	@10 1/2
3,500 lbs. and up.	@10 1/2
Less than 3,500 lbs.	@10 1/2
Southeast:	
3,500 lbs.	@10 1/2
Less than 3,500 lbs.	@10 1/2
Southwest:	
Carlota, 26,000 lbs.	@10 1/2
10,000 lbs. and up.	@10 1/2
Less than 10,000 lbs.	@10 1/2
Pacific Coast:	@11
Salad Oil.	
Carlota, 26,000 lbs.	@10
5 bbls. and up.	@10 1/2
1 to 4 bbls.	@10 1/2
South:	
Carlota, 26,000 lbs.	@10
Less than Carlota.	@10 1/2
Pacific Coast:	@10
Cooking Oil—White.	
1/2 c per lb. less than salad oil.	
Cooking Oil—Yellow.	
1/2 c per lb. less than salad oil.	

AUGUST MARGARINE EXPORTS.

Exports of oleomargarine from the United States during August, 1930, were as follows, according to the U. S. Department of Agriculture: To Europe, 22,400 lbs.; Salvador, 23,510 lbs.; Mexico, 991 lbs.; Cuba, 120 lbs.; Dutch West Indies, 1,811 lbs.; other British West Indies, 18,890 lbs.; Virgin Islands of U. S., 10,830 lbs.; miscellaneous West Indies, 4,500 lbs.; Philippine Islands, 800 lbs. The total exports amounted to 83,852 lbs., compared with 73,776 lbs. in August, 1929.

HULL OIL MARKET.

Hull, England, Oct. 8, 1930.—(By Cable)—Refined cottonseed oil, 24s 6d; Egyptian crude cottonseed oil, 21s 6d.

Vegetable Oil Markets

WEEKLY REVIEW

Trade Moderate—Market Barely Steady—Outside Conditions Depressing—Crude Easy—Ginnings Comparatively Large—Weather Favorable—Cash Trade Fair—Lard Irregular—Oil Statistics Awaited.

The cotton oil situation the past week presented little or nothing new. As a result, operations were on a moderate scale with prices backing and filling over a modest range and the undertone barely steady. At no time was there any particular rallying power in evidence on the New York Produce Exchange, and prices held within striking distance of the season's lows, in fact old December touched the previous low point on the crop.

The action of the market was again traceable to very limited support, due to nervousness and uncertainty over the depressed condition prevailing in financial circles and the lack of important rallying power in other speculative commodity markets. An easy tone in crude oil, with comparatively larger ginnings to date than a year ago and fairly satisfactory weather conditions for picking the crop, served to put more or less pressure on the oil market.

At times, heavy rains were experienced in the South, but these were completely ignored. This was due to the belief that the wetness would damage the quality of cotton rather than affect the ultimate yield. The government crop estimate exceeded the average private expectation, and as a result was bearishly construed. The official crop report indicating a production of 14,486,000 bales, compared with 14,828,000 bales the previous year.

Cash Trade Good.

Irregular price movements in lard had very little bearing on oil, but when lard prices eased off, the ring professionals in oil became increasingly bear-

ish. Considerable profit taking was noted on the declines, and there was some scale-down buying and some mill absorption of futures on the breaks. The buying was not aggressive, however, and was not done in a way to disturb the natural trend of the market. The ring crowd were following the line of least resistance, and while oversold conditions developed at times and professional shorts were forced to cover, the latter put the oil out again on small rallies.

Cash oil trade was fairly good. Buying by the trade was not general, but was said to have totaled fairly well. Distribution against old contracts remained on a goodly scale notwithstanding the disturbed distribution of other

commodities. Lard distribution also was very satisfactory, and the lard stocks are comparatively small. The lard market again suffered from speculative liquidation. Apparently the lard longs were disturbed by the weakness in securities and the unsettlement in the wheat market.

Crude oil continued to come out in a fair way at 6½c in the Southwest, and while that figure was refused for a time in the Valley, refiners later lowered their bids to 6c in the Southeast and Valley and 5½c in Texas. The spread between crude and the new contracts continued favorable as far as hedging was concerned, but hedge pressure on the market was light although in evidence on the recoveries.

Oil Distribution Good.

It would appear that the cotton crop as estimated by the Government will furnish sufficient oil for the season's requirements. However, it is difficult, as yet, to determine whether or not the lard supply situation will serve to bring about larger distribution of oil. It is difficult to figure out whether or not mill consumption will suffer to any extent this season by the general business depression.

As far as business conditions are concerned, oil distribution has held up wonderfully well during the past year, or since the depression set in, while lard stocks, it seems, cannot continue to decrease at the rate of the past few months. There is a possibility compound distribution will be larger unless there is a material increase in the hog run to market, and in lard production.

COCOANUT OIL—Demand was smaller and routine, with offerings fairly liberal. Consumers are still inclined to hold off owing to easiness in competing quarters. At New York, tanks were quoted at 5½@5¼c. At the Pacific Coast, tanks were quoted at 5c nearby and 5½c for early next year shipment.

CORN OIL—Demand was fair and the market steady at 6¼c last sale. Prices are quoted at 6¼c bid and 6¼c asked f.o.b. mills.

SOYA BEAN OIL—Trade was flat and the market purely nominal, with domestic sellers' tanks quoted 8½@9c New York and 7½c f.o.b. western mills.

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Oct. 9, 1930.—Cotton oil futures at New Orleans are about fifteen points under a week ago, with crude ¼c lb. lower at 5½c for Texas and 6c for Valley. Bleachable is steady at 7c loose New Orleans, with moderate enquiries. Mills are pursuing a cautious policy and expecting an increased seed movement, a portion of which will probably be off quality on account of rains. Crude will likely be stabilized soon at around 5½@6c. This should lead to freer business.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Oct. 9, 1930.—Crude cottonseed oil sold again this week at 6¼c; 41 per cent protein cottonseed meal, \$26.00@27.00; loose cotton seed hulls, \$6.00.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Oct. 9, 1930.—Prime cottonseed, \$23.00@24.00; prime cottonseed oil, 5½@6c; 43 per cent meal, \$30.00; hulls, \$9.00; mill run linters, 1½@2¼c.



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Pacific Coast oil was purely nominal.

PALM OIL—A limited demand and a barely steady market, the result of weakness in tallow and a lack of important consuming interest, featured the market again the past week. At New York, shipment bulk oil 20 per cent acid quoted at 5.20c; 12½ per cent acid, 5.25c; 25 per cent acid, 5.15c; 40 per cent acid, 5.10c; Nigre for shipment, 4¼c.

PALM KERNEL OIL—While demand was moderate, a fairly steady tone prevailed. Bulk oil at New York was quoted at 5¼@5½c.

OLIVE OIL FOOTS—The market was fairly steady, but demand was quiet and Spanish offerings fairly liberal. At New York, spot and nearby was quoted at 6¼@7c; shipment, 6¼c nominal.

RUBBERSEED OIL—Market nominal.

SESAME OIL—Market nominal.

PEANUT OIL—Market nominal.

COTTONSEED OIL—Demand for store oil was limited, but offerings were light as available supplies at New York are small. The undertone was barely steady with the development in futures. Nominally store oil was quoted at ¼c over October. Southeast crude sold at 6¼c, but buyers lowered bids in the Southeast and Valley to 6c and in Texas to 5½c bid.

COTTONSEED OIL—Market transactions at New York:

Friday, October 3, 1930.

Old	—Range—		—Closing—	
	Sales.	High.	Low.	Bid. Asked.
Spot				790 a
Oct.	100	770	770	769 a 775
Nov.				760 a 780
Dec.				768 a 778
New				
Nov.				730 a 745
Dec.				730 a 740
Jan.	1	735	735	735 a 745
Feb.				740 a 750
Mar.	14	752	745	752 a 751
Apr.				755 a 765
May	5	759	756	757 a 765

Sales, including switches, Old 100 bbls., New 20 Contracts. Crude S. E. 6½ Bid.

Saturday, October 4, 1930.

Old				
Spot				790 a
Oct.				769 a 775
Nov.				760 a 780
Dec.				770 a 775
New				
Nov.				730 a 750
Dec.				730 a 745
Jan.				740 a 747
Feb.				745 a 755
Mar.	6	756	755	755 a
Apr.				760 a 765
May	1	765	765	762 a 765

Sales, including switches, Old NIL bbls., New 7 Contracts. Crude S. E. 6½ Bid.

Monday, October 6, 1930.

Old				
Spot				790 a
Oct.				750 a 775
Nov.				755 a 775
Dec.				762 a 770
New				
Nov.				725 a 745
Dec.				730 a 740
Jan.	1	740	740	735 a 740
Feb.				740 a 750
Mar.	1	748	748	746 a 748
Apr.				752 a 759
May				755 a 768

Sales, including switches, Old NIL bbls., New 3 Contracts. Crude S. E. 6½ Sales and Bid.

Tuesday, October 7, 1930.

Old				
Spot				750 a
Oct.				751 a 775
Nov.				745 a 770
Dec.	300	755	755	755 a
New				
Nov.				715 a 735
Dec.				715 a 730
Jan.	1	729	729	720 a 730
Feb.				725 a 740
Mar.	28	743	736	738 a
Apr.	1	745	745	742 a 748
May	5	750	747	748 a

Sales, including switches, Old 300 bbls., New 35 Contracts. Crude S. E. 6½ Sales.

Wednesday, October 8, 1930.

Old				
Spot				740 a
Oct.				741 a 770
Nov.				742 a 770
Dec.	500	759	750	752 a 755
New				
Nov.				720 a 730
Dec.				721 a 730
Jan.				726 a 731
Feb.				730 a 740
Mar.	5	740	736	736 a 737
Apr.				740 a 744
May	8	748	740	745 a 748

Sales, including switches, Old 500 bbls., New 13 Contracts. Crude S. E. 6½ Sales @ 6c Bid.

Thursday, October 9, 1930.

Old				
Spot				740 a
Oct.				745 a 770
Nov.				755 755 750 a 760
Dec.				750 750 747 a 749
New				
Dec.				722 a 732
Jan.				727 a 732
Mar.				723 734 735 a 737

See page 56 for later markets.

MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., Oct. 8, 1930.—The cottonseed meal market at Memphis opened today with a very quiet tone, bids and offers being rather far apart, on account of disinclination on the part of pit traders to act prior to the Government report on cotton due to be published at ten o'clock. The report, showing a crop of 14,486,000 bales, was fully as large as anticipated, but in spite of this fact the first trades in meal were at last night's bid prices.

Later in the session it was learned that spot meal was being sold on basis of \$27.00 Memphis, and selling became very free. Just before the close, March meal was sold at a decline of \$1.25. Grain and cotton were both relatively firm but the stock market had another drastic decline which threw a damper on buyers who were inclined to take a long position in the market. The demand for actual meal is still dull, with no signs of revival of buying at the present levels. Mill offerings are becoming more insistent.

The cottonseed market was practically unchanged. There was a lack of the activity which has been shown for the past few days. There seems to be no change in the prices being bid for the actual except at certain points in Arkansas, where the mills had to increase their bids slightly in order to obtain seed. The rain of the past few days has slowed the movement up slightly, but with clearing weather it may be expected that the movement will regain its normal proportions.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, Oct. 7, 1930.—Extra tallow, f.o.b., seller's plant, 4¼c lb.; Manila cocoanut oil, tank coast, 5@5¼c lb.; Manila cocoanut oil, tanks, New York, 5¾c lb.; Cochin cocoanut oil, barrels New York, 7½@7¾c lb.

P. S. Y. cottonseed oil, barrels New York, 9¼@9½c lb.; crude corn oil, barrels New York, 8½@8¾c lb.; olive oil foots, barrels New York, 6¼@7c lb.; 5 per cent yellow olive oil, barrels New York, 85@90c gal.

Crude soya bean oil, barrels New York, 10½@11c lb.; palm kernel oil, barrels New York, 8¾@9c lb.; Niger palm oil, casks New York, 5½@5¾c lb.; Lagos palm oil, casks New York, 6@6¼c lb.; glycerine, soaply, 6¾@7c lb.; glycerine, C. P., 13¼@14c lb.; glycerine, dynamite, 10¼c lb.

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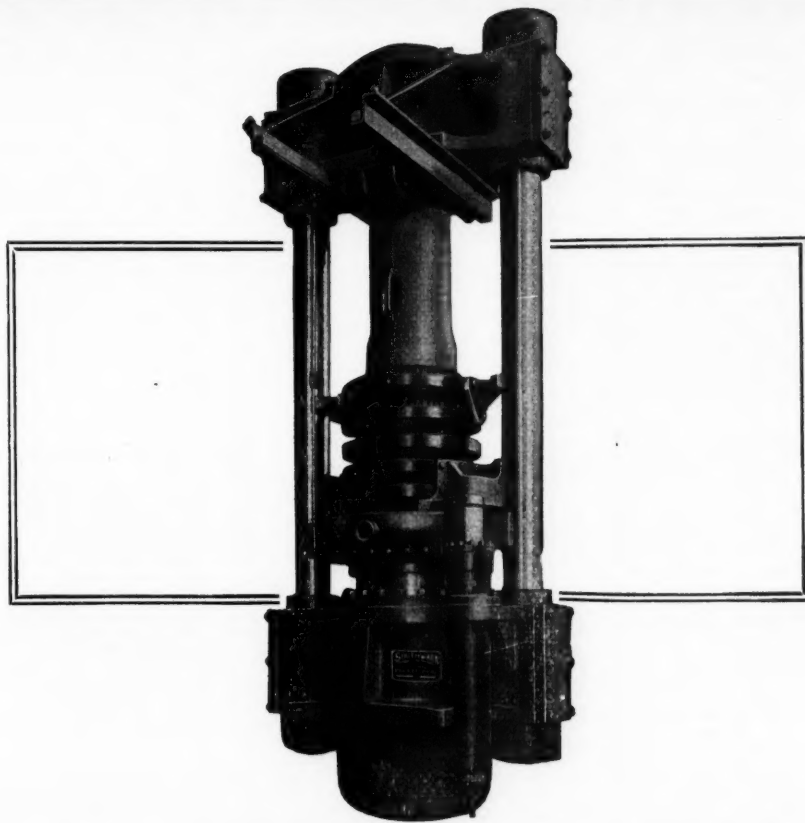
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The Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Hog products were weaker latter part of the week on persistent liquidation, lower hog markets, poor support and pressure from packing interests. The hog run is only fair. Cash trade, particularly in lard, is rather good.

Cottonseed Oil.

Cotton oil is quiet awaiting government report. Outside weakness failed to bring about selling or liquidation, but limited buying power. Hedge pressure remained light. Crude is barely steady; southeast and Valley, 6c bid, 6½c asked; Texas, 5½c bid. Cash demand is moderate, action of lard is attracting some attention.

Quotations on cottonseed oil at New York Friday noon were: Old contract.—Oct., \$7.45@7.70; Nov., \$7.50@7.60; Dec., \$7.40@7.47.

New contract. — Nov., \$7.10@7.35; Dec., \$7.10@7.40; Jan., \$7.20@7.30; Feb., \$7.20@7.35; March, \$7.32@7.35; Apr., \$7.35@7.42; May, \$7.39@7.44.

Tallow.

Tallow, extra, 4½c.

Stearine.

Stearine, oleo, 8½@9c.

FRIDAY'S GENERAL MARKETS.

New York, Oct. 10, 1930. — Lard, prime western, \$11.20@11.30; middle western, \$12.00@12.10; city, 11½@11¾c; refined continent, 12½c; South American, 12½c; Brazil kegs, 13½c; compound, 10¼c.

BRITISH PROVISION MARKETS.

(Special Cable to The National Provisioner.)

Liverpool, Oct. 9, 1930.—General provision market steady but dull. Hams, picnics and square shoulders very poor. Pure lard fair.

Friday's prices were as follows: Hams, American cut, 86s; Liverpool shoulders, square, 74s; hams, long cut, none; picnics, 65s; short backs, 88s; bellies, clear, 83s; Canadian, none; Cumberland, 74s; Wiltshires, none; spot lard, 64s.

EUROPEAN PROVISION CABLES.

The market at Hamburg was weak during the week ended October 4, according to cable advices to the U. S. Department of Commerce. Receipts of lard for the week were 472 metric tons. Arrivals of hogs at 20 of Germany's most important markets were 97,000, at a top Berlin price of 12.98 cents a pound, compared with 81,000, at 19.03 cents a pound, for the same week of last year.

The Rotterdam market was weak. Liverpool demand was slow and the market was dull.

The total of pigs bought in Ireland for bacon curing was 23,000 for the week, as compared with 23,000 for the corresponding week of last year.

The estimated slaughter of Danish hogs for the week ending October 3, 1930, was 122,400, as compared with 82,000 for the corresponding week of last year.

PORK AND LARD PRICES.

Average wholesale prices of fresh and cured pork products, lard and compound at Chicago and New York for September, 1930, with comparisons, are figured by the Chicago office of the U. S. Bureau of Agricultural Economics:

FRESH PORK CUTS.

	— Chicago. —		— New York. —	
	Sept. 1930.	Sept. 1929.	Sept. 1930.	Sept. 1929.
Loins.				
8-10 lb. av....	\$26.05	\$30.10	\$27.23	\$29.70
10-12 lb. av....	24.78	28.34	26.12	28.70
12-15 lb. av....	22.12	24.31	22.84	25.80
16-22 lb. av....	16.72	19.93	18.22	21.18
Shoulders, N. Y. Style, Skinned, No. 1.				
8-12 lb. av....	16.48	17.34	17.40	19.40

CURED PORK CUTS, LARD AND LARD SUBSTITUTES.

	Hams, Smoked, Regular, No. 1.		Hams, Smoked, Regular, No. 2.	
	Sept. 1930.	Sept. 1929.	Sept. 1930.	Sept. 1929.
8-10 lb. av....	27.00	28.12	27.31	29.18
10-12 lb. av....	26.00	27.41	26.38	28.55
12-14 lb. av....	25.25	26.82	25.75	27.75
14-16 lb. av....	25.38	26.42	25.00	27.75

	Hams, Smoked, Skinned, No. 1.		Hams, Smoked, Skinned, No. 2.	
	Sept. 1930.	Sept. 1929.	Sept. 1930.	Sept. 1929.
8-10 lb. av....	26.00	26.39	23.38	25.62
10-12 lb. av....	25.50	25.48	22.44	25.32
12-14 lb. av....	25.00	25.29	22.00	25.00
14-16 lb. av....	24.50	25.08	21.50	24.58

	Bacon, Smoked, No. 1 (Dry Cure).		Bacon, Smoked, No. 1 (S. P. Cure).	
	Sept. 1930.	Sept. 1929.	Sept. 1930.	Sept. 1929.
6-8 lb. av....	32.88	31.75	33.78	31.75
8-10 lb. av....	31.38	30.25	32.97	30.75

	Picnics, Smoked, No. 1.		Fat Backs, D. S. Cured, No. 1.	
	Sept. 1930.	Sept. 1929.	Sept. 1930.	Sept. 1929.
4-8 lb. av....	16.75	18.35	16.88	17.81
12-14 lb. av....	12.25	12.25	13.44	13.50

	Lard, ref., hard-wood tubs...		Lard, subli-tute hard-wood tubs...	
	Sept. 1930.	Sept. 1929.	Sept. 1930.	Sept. 1929.
Lard, ref., No. 1 cartons....	15.25	14.50	14.75

	Lard, ref., No. 1 cartons....		Lard, ref., No. 1 cartons....	
	Sept. 1930.	Sept. 1929.	Sept. 1930.	Sept. 1929.
Lard, ref., No. 1 cartons....	15.25	14.50	14.75

	Lard, ref., No. 1 cartons....		Lard, ref., No. 1 cartons....	
	Sept. 1930.	Sept. 1929.	Sept. 1930.	Sept. 1929.
Lard, ref., No. 1 cartons....	15.25	14.50	14.75

	Lard, ref., No. 1 cartons....		Lard, ref., No. 1 cartons....	
	Sept. 1930.	Sept. 1929.	Sept. 1930.	Sept. 1929.
Lard, ref., No. 1 cartons....	15.25	14.50	14.75

	Lard, ref., No. 1 cartons....		Lard, ref., No. 1 cartons....	
	Sept. 1930.	Sept. 1929.	Sept. 1930.	Sept. 1929.
Lard, ref., No. 1 cartons....	15.25	14.50	14.75

	Lard, ref., No. 1 cartons....		Lard, ref., No. 1 cartons....	
	Sept. 1930.	Sept. 1929.	Sept. 1930.	Sept. 1929.
Lard, ref., No. 1 cartons....	15.25	14.50	14.75

	Lard, ref., No. 1 cartons....		Lard, ref., No. 1 cartons....	
	Sept. 1930.	Sept. 1929.	Sept. 1930.	Sept. 1929.
Lard, ref., No. 1 cartons....	15.25	14.50	14.75

	Lard, ref., No. 1 cartons....		Lard, ref., No. 1 cartons....	
	Sept. 1930.	Sept. 1929.	Sept. 1930.	Sept. 1929.
Lard, ref., No. 1 cartons....	15.25	14.50	14.75

	Lard, ref., No. 1 cartons....		Lard, ref., No. 1 cartons....	
	Sept. 1930.	Sept. 1929.	Sept. 1930.	Sept. 1929.
Lard, ref., No. 1 cartons....	15.25	14.50	14.75

	Lard, ref., No. 1 cartons....		Lard, ref., No. 1 cartons....	
	Sept. 1930.	Sept. 1929.	Sept. 1930.	Sept. 1929.
Lard, ref., No. 1 cartons....	15.25	14.50	14.75

	Lard, ref., No. 1 cartons....		Lard, ref., No. 1 cartons....	
	Sept. 1930.	Sept. 1929.	Sept. 1930.	Sept. 1929.
Lard, ref., No. 1 cartons....	15.25	14.50	14.75

	Lard, ref., No. 1 cartons....		Lard, ref., No. 1 cartons....	
	Sept. 1930.	Sept. 1929.	Sept. 1930.	Sept. 1929.
Lard, ref., No. 1 cartons....	15.25	14.50	14.75

	Lard, ref., No. 1 cartons....		Lard, ref., No. 1 cartons....	
	Sept. 1930.	Sept. 1929.	Sept. 1930.	Sept. 1929.
Lard, ref., No. 1 cartons....	15.25	14.50	14.75

	Lard, ref., No. 1 cartons....		Lard, ref., No. 1 cartons....	
	Sept. 1930.	Sept. 1929.	Sept. 1930.	Sept. 1929.
Lard, ref., No. 1 cartons....	15.25	14.50	14.75

	Lard, ref., No. 1 cartons....		Lard, ref., No. 1 cartons....	
	Sept. 1930.	Sept. 1929.	Sept. 1930.	Sept. 1929.
Lard, ref., No. 1 cartons....	15.25	14.50	14.75

	Lard, ref., No. 1 cartons....		Lard, ref., No. 1 cartons....	
	Sept. 1930.	Sept. 1929.	Sept. 1930.	Sept. 1929.
Lard, ref., No. 1 cartons....	15.25	14.50	14.75

JULY MEAT CONSUMPTION.

Federally inspected meats apparently available for consumption in July, 1930, with comparisons, as reported by the U. S. Bureau of Agricultural Economics:

BEEF AND VEAL.

	Consumption, Lbs.	Per capita consumption, Lbs.
July, 1930	415,000,000	3.4
June, 1930	386,000,000	3.1
July, 1929	420,000,000	3.5

PORK AND LARD.

	Consumption, Lbs.	Per capita consumption, Lbs.
July, 1930	558,000,000	4.5
June, 1930	573,000,000	4.7
July, 1929	604,000,000	5.0

LAMB AND MUTTON.

	Consumption, Lbs.	Per capita consumption, Lbs.
July, 1930	52,000,000	0.42
June, 1930	48,000,000	0.39
July, 1929	48,000,000	0.39

TOTAL MEATS.

	Consumption, Lbs.	Per capita consumption, Lbs.
July, 1930	1,025,000,000	8.5
June, 1930	1,007,000,000	8.2
July, 1929	1,072,000,000	8.8

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended October 4, 1930, were 3,256,000 lbs.; previous week, 3,287,000 lbs.; same week last year, 3,943,000 lbs.; from January 1 to October 4, this year, 142,876,000 lbs.; same period a year ago, 152,866,000 lbs.

Shipments of hides from Chicago for the week ended October 4, 1930, were 3,016,000 lbs.; previous week, 4,487,000 lbs.; same week last year, 4,885,000 lbs.; from January 1 to October 4, this year, 126,923,000 lbs.; same period a year ago, 165,926,000 lbs.

WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports, week ended October 4, 1930, were as follows:

	Week ended	New York.	Boston.	Phila.
Oct. 4, 1930	37,850	12,915
Sept. 27, 1930	38,175
Sept. 20, 1930	6,345	340
Sept. 13, 1930	27,423	34,392	27,935
To date, 1930	1,312,092	692,608	456,817
Oct. 5, 1929	116,094	74,103	6,589
Sept. 28, 1929	80,146	5,050	1,909
To date, 1929	1,561,866	373,187	515,481

STOCKS AND DISTRIBUTION OF HIDES AND SKINS.

Stocks of the principal hides and skins at the end of July and August, 1930, based on reports received from 4,025 manufacturers and dealers:

	Stock on hand or in transit.		*Deliveries	
	August 31, 1930.	July 31, 1930.	Tanned during August, 1930.	during Aug., 1930.
Cattle, total hides.....	3,872,368	3,950,944	1,202,194	1,201,633
Steers, hides	1,322,554	1,343,931	385,203
Cows, hides	1,297,283	1,317,678	417,091
Bulls, hides	188,356	277,332	52,982
Unclassified, hides	1,064,175	1,111,983	346,357
Buffalo, hides	52,920	37,587	890
Calf, total skins.....	2,702,607	2,921,776	1,172,145	838,308
Green-salted, skins.....	2,244,540	2,418,157	1,045,198	801,768
Dry or dry-salted, skins.....	458,067	503,619	126,947	36,540
Kip, total skins.....	495,457	493,496	143,534	136,398
Green-salted, skins.....	453,863	417,281	142,373	134,843
Dry or dry-salted, skins.....	61,594	76,215	1,211	1,555
Horse, colt, ass, and mule:	132,760	139,658	5,891	44,042
Hides	59,028	64,770	64,908	1,308
Fronts, whole fronts.....	271,053	279,652	74,221
Butts, whole butts	110,585	20,644	34,518
Shanks	35,214	32,322
Split, pickled, pieces	13,871,067	14,358,538	4,775,692	1,219,885
Goat and kid, skins.....	1,584,364	1,390,267	282,174	34,615
Cabretta, skins	14,431,565	13,634,989	2,391,265	1,930,236
Sheep and lamb, total skins.....	1,216,506	1,299,112	718,730
Wool skins	1,127,068	1,238,576	1,090,015
Without wool—pickled skins.....	11,516,527	10,524,969	1,027,728
Without wool, dry skins.....	570,484	577,302	24,885
Skivers, dozens	95,096	82,083	7,521	5,236
Fleashers, dozens	7,991	6,810	16,755	300
Kangaroo and wallaby, skins.....	271,813	254,807	69,827	4,300
Deer and elk, skins.....	213,672	227,632	79,265	53,380
Pig and hog, skins.....	174,177	119,759	55,378	24,517
Pig and hog strips, pounds.....	605,225	633,867	326,233	83,503
Seal skins	94,704	88,391	36,282

*Represents deliveries by packers, butchers, dealers, and importers.</

Hide and Skin Markets

Chicago.

PACKER HIDES—After an early appearance of steadiness, the packer hide market declined a half-cent at the close of this week on native and branded steers, while native cows continued to move at steady prices. Light native cows were sold at $\frac{1}{4}$ c premium earlier, but most buyers refused to recognize this as establishing the market on that basis, and later sales were made at last week's price.

The market was hindered to some extent by the continued heavy liquidation in all other commodity and security markets this week, while tanners continue to report poor conditions in the leather trade. Packers have been continuing their policy of keeping sold up at the going market price for hides, resulting in very light stocks in first hands. However, the entire summer's take-off, the best hides of the year in this market, moved at the lowest prices in many years, and lower than the poorer grade winter hides brought last year.

Due to the late movement this week at the new lower prices for steers, full details as to quantities are not yet available; however, the movement reported so far this week totals around 45,000 hides, running well to September take-off, with some Octobers included.

Spread native steers 15@15 $\frac{1}{2}$ c, nom. Buyers finally secured about 12,000 heavy native steers at their bid price of 13 $\frac{1}{2}$ c, or $\frac{1}{2}$ c down. Extreme native steers sold late this week at 11c, a like decline.

Some butt branded steers were sold at 13 $\frac{1}{2}$ c, and one packer sold 4,000 Colorados at 13c, with more probably moved in other directions. Heavy Texas steers quotably 13 $\frac{1}{2}$ c, although 4,000 sold earlier at 14c. Last sales of light Texas steers were at 12 $\frac{1}{2}$ c, last week; quoted 12c, nom. One packer sold 1,400 extreme light Texas steers early at 10 $\frac{1}{2}$ c, steady; market nominally unchanged.

One packer sold 2,500 heavy native cows late this week at 12c, with 1,600 sold earlier on same basis, steady with last week. About 5,000 light native cows moved late this week at 11c, steady; one packer sold a car earlier at 11 $\frac{1}{4}$ c, while an outside packer moved 2,400 also at 11 $\frac{1}{4}$ c, as against 11c paid at the opening of the week. About 13,000 branded cows were reported at 10 $\frac{1}{2}$ c, early, while about 10,000 moved quietly late last week, at same price.

Native bulls last sold at 7 $\frac{1}{2}$ c; branded bulls 6 $\frac{1}{2}$ c, nom.

Last trading in the South American market so far this week was LaPlatas at \$33.50, equal to 12 15/16c, c.i.f. New York, a half-dollar higher than last week on gold price but c.i.f. price about unchanged.

SMALL PACKER HIDES—Couple more local small packers moved 10,000 October hides at the end of last week at 11c for all-weight native steers and cows and 10 $\frac{1}{2}$ c for branded, steady prices; bulls sold at 7 $\frac{1}{2}$ c for native bulls and 6 $\frac{1}{2}$ c for branded. Only two local killers still holding October hides, and market nominally unchanged.

Last trading in Pacific Coast market, last week, was at 10 $\frac{1}{2}$ c for September

steers and 8 $\frac{1}{2}$ c for cows, f.o.b. shipping points.

HIDE TRIMMINGS—Quoted \$30.00 per ton, Chicago.

COUNTRY HIDES—Country hide trading continues light, with prices about unchanged. All-weights quoted 7 $\frac{1}{2}$ @7 $\frac{1}{2}$ c, according to average weight. Heavy steers and cows 7@7 $\frac{1}{2}$ c, top asked. Buff weights in good demand but generally top at 8c. Extremes quoted 10c top for 25/45 lb., although some good section 25/50 lb. sold at 10c early. Bulls 5@5 $\frac{1}{2}$ c, selected, asked. All-weight branded 6 $\frac{1}{2}$ @7c, less Chicago freight.

CALFSKINS—Packers moved September calfskins in volume at end of last week. One packer sold a car at 20 $\frac{1}{2}$ c for northern; another packer moved couple cars for export at 21 $\frac{1}{2}$ c, and a third packer secured 21 $\frac{1}{2}$ c for certain points. One packer still holds September calf.

Chicago city calfskins last sold at 18c for straight 8/15 lb., and 19c for 10/15 lb.; higher prices talked by collectors. Mixed city and country calf 15@15 $\frac{1}{2}$ c; straight countries 12@13c.

KIPSKINS—One packer sold 4,000 September native kips early this week at 18c for northern; two other packers moved September production of natives on same basis. Over-weights quoted 16@16 $\frac{1}{2}$ c, nom., with 15 $\frac{1}{2}$ c bid.

Chicago city kips last sold at 16 $\frac{1}{2}$ c; sellers ask 16 $\frac{1}{2}$ c. Mixed cities and countries 13@13 $\frac{1}{2}$ c; straight countries 11@12c.

All big packers moved a total of about 15,000 regular September slunks at \$1.15, steady. One packer sold hairless at 35c, small ones half price.

HORSE HIDES—Market fairly steady, with choice city renderers priced \$3.50@4.00, ranging down to \$3.00@3.50 asked for good mixed lots.

SHEEPSKINS—Dry pelts 10@10 $\frac{1}{2}$ c per lb. Big packer shearlings moved in a small way at \$1.15 for beaver shearlings and 60c for No. 1's, steady; last sales of No. 2's at 30@35c. Pickled skins continue in doubt as to the actual market, with very little information available on actual sales. One packer sold a car blind ribby lambs at \$5.00, or 25c down, and quoting nominal market on straight run \$4.50 at Chicago; sales reported in other directions around \$3.50 per doz. for straight run, but no details as to take-off or dating. Two cars October native lamb pelts sold at 60c, and buyers bidding same figure for November, small ones at half-price.

PIGSKINS—No. 1 pigskin strips quoted 6@7c per lb. Gelatine scraps 3 $\frac{1}{2}$ @4c, Chicago.

New York.

PACKER HIDES—Market quiet, with packers sold up earlier to end of September. Market quoted nominally on basis of Chicago prices.

COUNTRY HIDES—Trading continues slow, with offerings light. Buff weights in better demand but generally quoted 8c top, and 10c top for extremes.

CALFSKINS—Calfskin market being kept fairly well cleaned up. Some sales reported for export on private terms, understood steady to a shade stronger.

Last open trading was at \$1.55@1.65 for 5-7's, \$1.90@2.00 for 7-9's, and \$2.70@2.80 for 9-12's.

New York Hide Exchange Futures.

Saturday, October 4, 1930—Close: Oct. 9.55n; Nov. 10.05n; Dec. 11.55n; 11.65; Jan. 11.85n; Feb. 12.20n; Mar. 12.55n; Apr. 13.00n; May 13.45 sale; June 13.70n; July 13.95n; Aug. 14.20n; Sept. 14.40n. Sales 18 lots.

Monday, October 6, 1930—Close: Oct. 9.45 nom.; Nov. 9.95n; Dec. 11.45@11.50; Jan. 11.75n; Feb. 12.10n; March 12.45n; April 12.90n; May 13.30 sale; June 13.55n; July 13.80n; Aug. 14.05n; Sept. 14.30@14.40. Sales 11 lots.

Tuesday, October 7, 1930—Close: Oct. 9.45 nom.; Nov. 9.95n; Dec. 11.45@11.50; Jan. 11.75n; Feb. 12.10n; March 12.45n; April 12.85n; May 13.24 sale; June 13.50n; July 13.75n; Aug. 14.00n; Sept. 14.25n. Sales 54 lots.

Wednesday, October 8, 1930—Close: Oct. 9.55 nom.; Nov. 10.05n; Dec. 11.55@11.70; Jan. 11.85n; Feb. 12.20n; March 12.55n; April 12.95n; May 13.30@13.45; June 13.55n; July 13.80n; Aug. 14.05n; Sept. 14.30@14.50. Sales 3 lots.

Thursday, October 9, 1930—Close: Oct. 9.45n; Nov. 9.90n; Dec. 11.39 sale; Jan. 11.70n; Feb. 12.05n; Mar. 12.40n; Apr. 12.80n; May 13.15@13.17; June 13.40n; July 13.65n; Aug. 13.90n; Sept. 14.15@14.20. Sales 21 lots.

Friday, October 10, 1930—Close: Oct. 9.20n; Nov. 9.70n; Dec. 11.20@11.25; Jan. 11.50n; Feb. 11.85n; Mar. 12.20n; Apr. 12.60n; May 12.95@13.00; June 13.20n; July 13.45n; Aug. 13.70n; Sept. 14.00. Sales 48 lots.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended Oct. 10, 1930, with comparisons, are reported as follows:

PACKER HIDES.				
	Week ended Oct. 10.	Prev. week.	Cor. week, 1929.	
Spr. nat.	15	15 $\frac{1}{2}$ n	15 $\frac{1}{2}$ @16n	20 @20 $\frac{1}{2}$ n
strs.	13 $\frac{1}{2}$ n	13 $\frac{1}{2}$ n	14	@18 $\frac{1}{2}$ n
Hvy. nat. strs.	13 $\frac{1}{2}$ n	14	14	@18
Hvy. Tex. strs.	13 $\frac{1}{2}$ n	14	14	@18
Hvy. butt brnd'd strs.	13 $\frac{1}{2}$ n	14	14	@18
Hvy. Col. strs.	13	13 $\frac{1}{2}$ n	13 $\frac{1}{2}$ n	@17
Ex-light Tex. strs.	10 $\frac{1}{2}$ n	10 $\frac{1}{2}$ n	10 $\frac{1}{2}$ n	@15 $\frac{1}{2}$ n
Brnd'd cows.	10 $\frac{1}{2}$ n	10 $\frac{1}{2}$ n	11	@15 $\frac{1}{2}$ n
Hvy. nat. cows.	12	12	12	@17
Lt. nat. cows.	11	11	11 $\frac{1}{2}$ n	@16
Nat. bulls.	7 $\frac{1}{2}$ n	7 $\frac{1}{2}$ n	7 $\frac{1}{2}$ n	@12 $\frac{1}{2}$ n
Brnd'd bulls.	6 $\frac{1}{2}$ n	6 $\frac{1}{2}$ n	6 $\frac{1}{2}$ n	@11 $\frac{1}{2}$ n
Calfskins	20 $\frac{1}{2}$ n	20	21n	@23
Kips, nat.	18	18	19n	@22 $\frac{1}{2}$ n
Kips, ov-wt.	16n	16	16 $\frac{1}{2}$ n	@20 $\frac{1}{2}$ n
Kips, brnd'd.	14n	14	14 $\frac{1}{2}$ n	@18 $\frac{1}{2}$ n
Slunks, reg.	1.15	1.15	1.25	@1.40
Slunks, hrls.	35	35	35	@40n
Light native, butt branded and Colorado steers 1c per lb. less than heavies.				

CITY AND SMALL PACKERS.				
Nat. all-wts.	11	11	15 $\frac{1}{2}$ n	@16
Branded	10 $\frac{1}{2}$ n	10 $\frac{1}{2}$ n	14 $\frac{1}{2}$ n	@15
Nat. bulls.	7 $\frac{1}{2}$ n	7 $\frac{1}{2}$ n	7 $\frac{1}{2}$ n	@12
Brnd'd bulls.	6 $\frac{1}{2}$ n	6 $\frac{1}{2}$ n	6 $\frac{1}{2}$ n	@11
Calfskins	18	17 $\frac{1}{2}$ n	18n	@20 $\frac{1}{2}$ n
Kips	16 $\frac{1}{2}$ n	16 $\frac{1}{2}$ n	16 $\frac{1}{2}$ n	@19 $\frac{1}{2}$ n
Slunks, reg.	1.00	1.00	1.10	@1.25
Slunks, hrls.	20n	20n	20n	@30

COUNTRY HIDES.				
Hvy. steers.	7	7 $\frac{1}{2}$ n	7 $\frac{1}{2}$ n	@11 $\frac{1}{2}$ n
Hvy. cows.	7	7 $\frac{1}{2}$ n	7 $\frac{1}{2}$ n	@11 $\frac{1}{2}$ n
Butts	8	8	8 $\frac{1}{2}$ n	@12 $\frac{1}{2}$ n
Extremes	10	10	10 $\frac{1}{2}$ n	@15n
Bulls	5	5 $\frac{1}{2}$ n	5 $\frac{1}{2}$ n	@8 $\frac{1}{2}$ n
Calfskins	12	12	12 $\frac{1}{2}$ n	@15n
Kips	11	12	11 $\frac{1}{2}$ n	@15 $\frac{1}{2}$ n
Light calf.	90	1.00	90	@1.00
Deacons	90	1.00	90	@1.00
Slunks, reg.	50	50	50	@60n
Slunks, hrls.	5	5	5	@10n
Horsehides	3.00	4.00	3.00	@4.00
Hogskins	50	50	50	@65

SHEEPSKINS.				
Pkr. lambs	30	30	30	@1.12 $\frac{1}{2}$ n
Sm. pkr.	30	30	30	@1.12 $\frac{1}{2}$ n
Pkr. shearings.	30	30	30	@1.12 $\frac{1}{2}$ n
Dry pelts	10	10 $\frac{1}{2}$ n	10	@19



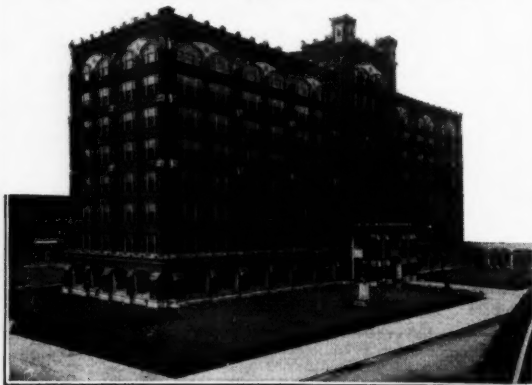
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CHICAGO LIVE STOCK EXCHANGE

Union Stock Yards

Chicago, Illinois

Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Ill., Oct. 9, 1930.

CATTLE—Compared with a week ago: Yearlings tully steady to strong; weighty steers, 25@50c higher, mostly 50c up; she stock, largely 25c lower; bulls, 25@50c higher; vealers, steady to 50c higher. Receipts continued liberal, proportion good to choice steers and yearlings being unusually large, probably as large as any time in trade history. Market was very elastic, firm undertone being apparent all week despite unsettling effect of Jewish holidays. Extreme top yearlings, \$13.35, a new high; next highest price, \$13.25; numerous loads, \$12.75@13.00; rank and file of yearling light steer crop, \$11.50@12.50. Lower grade light and medium weight steers were unusually scarce; heavies, mostly \$11.00@12.00 for well finished kinds; best, \$12.50; plainer offerings, \$8.50@10.00. Most grass fat cows closed at \$4.50@5.75; grass heifers, \$5.75@7.50; low cutters, \$2.90@3.25; strong weights, \$3.35@3.75; choice vealers, \$12.50@13.00. Receipts included about 10,000 western grassers, killer end selling mostly at \$7.00@8.00, with best at \$9.25.

HOGS—Light receipts and broad shipping demand prompted early price advances which were partially erased today with increased supplies and narrowed shipping outlet. Fresh pork trade followed advance on hoof market. Compared with a week ago: Market 25@50c higher; today's close, mostly 25@35c up; packing sows, \$1.00@1.25 higher; top early today and for week, \$10.60; bulk 230 to 310 lbs., \$10.25@10.40; 180 to 220 lbs., \$10.00@10.30; 140 to 170 lbs., \$9.40@10.00; pigs, \$8.75@9.50; packing sows, \$8.00@9.25; few, \$9.35 and above.

SHEEP—Compared with a week ago: Fat lambs and yearlings, 75c@1.00 higher; fat ewes and feeding lambs, 25@50c higher. Range lambs showed an increase in numbers and improved quality. Closing bulks: Better grade native ewe and wether lambs, \$8.50@8.75; few, \$9.00; week's top, \$9.25; desirable range lambs, \$8.50@9.00; native bucks, \$7.50@8.00; throwouts, \$5.50@6.25; fat ewes, \$3.00@3.50.

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., Oct. 9, 1930.

CATTLE—Native fed steers and yearlings opened the week strong to higher, but later the early advance was erased. Western slaughter steers are strong to 25c higher with a week ago. Demand has been broad for the lighter weights at the full advance. Fed heifers registered little change, but other she stock closed strong to mostly 25c higher. Bulls advanced 25@50c, and vealers were up 50c@1.00, with the top at \$11.00. Choice 953-lb. to 966-lb. yearling steers topped at \$12.65; medium weight steers realized \$11.65, and best weighty steers brought \$10.50. Bulk of fed steers cashed from \$8.50@11.35, with several loads of yearlings

at \$11.75@12.50. Straight grassers sold largely from \$5.75@7.75.

HOGS—A good demand from outside points, together with a fairly active market to packers, caused values to advance 30@50c for the week. Light lights and light butchers show the most advance. Heavy butchers were scarce but sold to good advantage. A top of \$10.00 was paid for good to choice 200 to 260 lbs. on Wednesday. Packers have shown considerable interest in packing sows, and values are fully 50c higher.

SHEEP—Slaughter lambs encountered an active outlet, and prices show around \$1.00 advance over a week ago. Best range offerings scored \$8.60, and many shipments made the price. Comparatively few sold below \$8.00. Sheep prices were strong; fat ewe top, \$3.10.

ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Oct. 9, 1930.

CATTLE—Compared with one week ago: Native steers sold steady; western steers, 15@25c lower; western cows and heifers, 25c lower; all other slaughter cattle steady. Bulk of native steers cleared at \$8.25@11.75; fat kinds, \$10.25@12.00, with 1,015-lb. yearlings scoring \$12.50 as top. Top matured steers landed \$11.00; best heavies, \$10.50. Western steer prices ranged from \$4.75@7.90; bulk, \$5.75@7.50; inside bulk, \$6.10@7.25. Fat mixed yearlings and heifers bulked at \$9.75@11.25, with top mixed yearlings bringing \$11.50; medium fleshed kinds, \$6.50@9.00; cows, \$4.25@5.50; top, \$7.25; low cutters, \$2.75@3.00. Top medium bulls closed at \$5.50; top vealers, \$12.75.

HOGS—Swine values continued upward until Thursday, when a reaction

took place which forced values to a point 15@30c above a week ago. Sows are fully 50c higher. Top price was set at \$10.35 on Thursday, and bulk of 160- to 300-lb. weights went at \$10.00@10.25; sows, \$8.00@8.50.

SHEEP—Fat lamb prices climbed fully 50c during the week, while fat ewes, although scarce, held steady. City butchers paid a top of \$8.50 for choice lambs, with bulk to packers at \$8.00@8.25. Common throwouts sold at \$4.50@5.50 and fat ewes at \$2.50@3.00.

OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Oct. 9, 1930.

CATTLE—Fed steers and yearlings were moderately uneven during the week, yearlings meeting with broad demand and clearing readily at stronger prices, the week's advance measuring around 25c. Weighty steers and medium weights were slow and closed the week barely steady. Low cutters held steady, while prices on other she stock advanced around 25c. Bulls are unchanged, and vealers 50c higher, with practical top \$12.50. Best weighty steers sold at \$11.50; medium weights, \$12.00; numerous loads yearlings, \$12.00@13.00; one load, 1,097 lbs., \$13.10.

HOGS—Light receipts early in the week resulted in sharp advances, but a sharp decline on Thursday cut down the net advance for the period. Lights and butchers are quoted 15@25c higher; sows, 50@75c up. Thursday's top rested at \$9.75, with bulk 190- to 280-lb. weights, \$9.50@9.75; 160- to 190-lb. lights, \$9.00@9.60; light lights downward to \$8.50; packing sows, \$8.00@8.75; heavies, down to \$7.50; stags, \$7.00@8.00.

SHEEP—A dropping off in receipts from the range territory resulted in substantial advances on slaughter lambs. Comparisons Thursday with Thursday shows the advance to be 75c

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@\$1.00. Matured sheep have been scarce and steady. On Thursday, bulk of the range slaughter lambs sold \$8.25 @8.50; fed woolled lambs, \$8.00@8.25; native lambs, mostly \$7.75; fed clipped lambs, \$7.60@7.65; good and choice slaughter ewes, \$2.00@2.75.

SIoux CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., Oct. 9, 1930.

CATTLE—After minor fluctuations, fed yearlings finished 10@15c higher, and matured steers were steady with late last week. Choice yearlings topped at \$12.50, medium weight beefs ranged up to \$12.25 and big weight bullocks sold up to \$11.85, while most grain feeds turned at \$9.75@12.00. Fat she stock ruled 25c higher, and choice heifers scored \$12.00, with grassers \$8.50 down and most cows \$4.00@5.50. Bulls and vealers displayed firmness, medium bulls bulked at \$4.00@4.75, and the practical vealer top remained at \$10.00.

HOGS—Prices worked higher the first part of the week and \$9.90 top was recorded, but this dropped to \$9.65 late. This left butchers 15@25c above a week ago. Packing sows displayed the most activity, and net gains of 50 @75c were noted for the week. Bulk of 170- to 290-lb. butchers brought \$9.25@9.60, and 290- to 350-lb. weights \$8.75@9.25. Desirable 150- to 170-lb. kinds earned \$8.75@9.25. Sows sold mainly from \$8.00@8.75, with extreme heavies down to \$7.50.

SHEEP—Shippers furnished considerable competition, and fat lamb values advanced 50@75c compared with a week earlier. Aged sheep recorded 50c gains. Late sales of fat western and native lambs ranged from \$8.00@8.35, with \$8.50 the quotable top on choice offerings. Fat ewes sold principally from \$2.50@3.00.

ST. PAUL

(By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.)

So. St. Paul, Minn., Oct. 8, 1930.

CATTLE—Light and mediumweight steers and yearlings ruled 25@50c higher for the week, with she stock and bulls selling strong to mostly 25c higher. Vealers were mostly 50c lower. Choice 822-lb. mixed yearlings sold at \$12.65, highest since May 14, while bulk of all steers and yearlings sold at \$10.00 @11.50; best grass fats to killers, \$8.35; bulk, \$6.00@7.50; most grass cows, \$4.25@5.75; comparable heifers, \$5.00@6.50; few, \$7.75. Low cutters and cutters bulked at \$3.00@4.00, with most bulls at \$4.25@5.00, a few selling up to \$5.50. Good and choice vealers sold mostly at \$10.00@12.00 respectively; a few selected kinds, \$12.50.

HOGS—The hog market has registered a sharp advance during the past week, with bulk of the 160- to 250-lb. weights selling today at \$9.50@9.65; light lights, \$9.00@9.50; pigs, mostly \$9.00; packing sows, \$8.00@8.50 or better. Lights and butchers are 50@65c higher for the week; other classes, 75c @1.00 higher.

SHEEP—Lamb prices have advanced sharply since a week ago. Bulk better ewe and wether lambs today, \$8.25;

bulk lamb., \$7.25; common throwouts, \$4.50@5.50 or better. Best slaughter ewes are selling at \$2.00@3.00.

ST. JOSEPH

(Reported by U. S. Bureau of Agricultural Economics.)

St. Joseph, Mo., Oct. 9, 1930.

CATTLE—A bearish undertone to fat cattle trade throughout the week has held the market to a rather uncertain basis. Buyers are showing considerable indifference, especially toward offerings with weight. Prices have held barely steady to weak on slaughter steers and yearlings, pressure being concentrated on offerings scaling over 1,050 lbs. and on inbetween grades. Butcher stock and bulls have been scarce, steady to strong. Cows show a 15@25c advance in places. Heavy calves closed strong; vealers, 50c higher; top, \$11.50. Choice yearlings have been scarce, best selling at \$11.75@12.00, a short load \$12.50. Bulk fed native steers and yearlings, \$10.25@11.00; choice 1,230-lb. averages, \$10.75. Most fed westerns brought \$8.00@9.50; straight grassers, \$5.25@7.25; beef cows, \$4.00@5.00; cutter grades, \$2.75@3.75; medium bulls, \$4.50 down.

HOGS—Last week's late advance in hog values was carried into the current week, and closing rates are 30@40c over last Thursday. Choice 210 to 240 lbs. scored \$10.00 at mid-week, but with a weaker undertone on the final session the top dropped to \$9.80 on similar kinds. Late sales of 180- to 260-lb. weights ranged from \$9.60@9.75, while 140- to 170-pounders cleared from \$8.65 @9.50. Packing grades are about 75c higher at \$7.50@8.50.

SHEEP—Continued moderate supplies the past week reflected more strength in the fat lamb trade, and values are fully \$1.00 over the best time on last week's close. Choice rangers sold up to \$8.60, with the bulk going from \$8.00@8.50, while native descriptions ranged from \$8.00 down. Mature sheep are 25@50c higher; fat ewes, \$2.50 @3.25.

MARKET REPORTERS NEEDED.

Livestock market reporters are needed by the U. S. Department of Agriculture, with an entrance salary ranging from \$2,600 to \$3,200 annually. College graduates or applicants with equivalent experience only are eligible, and two years additional experience along certain specified lines are required. Applications must be filed not later than October 22, 1930.

The United States Civil Service Commission makes the following announcement regarding open competitive examinations for these positions: Applications for assistant marketing specialist (livestock market reporter) must be on file with the United States Civil Service Commission, Washington, D. C., not later than October 22, 1930.

The entrance salary ranges from \$2,600 to \$3,200 a year.

This examination is to fill vacancies in the Bureau of Agricultural Economics, Department of Agriculture, for duty in Washington, D. C., and in the field.

Competitors will not be required to report for examination at any place, but will be rated on the subjects of

education, training, and experience, and on a thesis or discussion.

Applicants must have been graduated from a college or university of recognized standing, or have had equivalent experience. In either case, applicants must have had at least two years' additional experience along certain specified lines.

Full information may be obtained from the United States Civil Service Commission, Washington, D. C., or from the Secretary of the United States Civil Service Board of Examiners at the post office or customhouse in any city.

THE WEEK IN HOG FUTURES.

Transactions in the hog future market are reported by the Chicago Livestock Exchange for the week ended Oct. 10, 1930, with totals from the opening of future trading on March 1, 1930, to date, as follows:

	Week ended Oct. 10.	Total to Oct. 10.
Pounds sold	280,500	16,021,500
Hogs sold	1,220	69,880
Contracts sold		972
Hogs delivered		12,746
Pounds delivered		2,967,170
Av. wt. hogs delivered		233

Daily closing quotations for the week ended October 10, 1930, were as follows:

	Light.*	Med.	Heavy.	Un- even.
SATURDAY, OCTOBER 4, 1930.				
Jan.	\$ 8.95			
MONDAY, OCTOBER 6, 1930.				
Oct.	\$ 9.65			
Jan.	\$ 9.00	9.10		
TUESDAY, OCTOBER 7, 1930.				
Oct.	\$ 9.70			
Jan.	\$ 9.00			
WEDNESDAY, OCTOBER 8, 1930.				
Dec.	\$ 8.80	\$ 8.90		
Jan.	8.95			
THURSDAY, OCTOBER 9, 1930.				
Jan.	\$ 8.95			
FRIDAY, OCTOBER 10, 1930.				
NO TRANSACTIONS.				

*Light hogs—not less than 170 lbs., nor more than 210 lbs. Medium hogs—not less than 210 lbs., nor more than 260 lbs. Heavy hogs—not less than 260 lbs., nor more than 310 lbs. Un-even weight hogs—averaging not less than 200 lbs., nor more than 280 lbs.; excludes hogs weighing under 160 lbs., or more than 330 lbs. Carlot—16,500 lbs., with a variation not in excess of 1,500 lbs.

RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended Oct. 4, 1930, were as follows:

	Cattle.	Hogs.	Sheep.
At 20 markets:			
Week ended Oct. 4	299,000	456,000	505,000
Previous week	259,000	487,000	608,000
1929	315,000	576,000	522,000
1928	333,000	438,000	508,000
1927	370,000	452,000	512,000
1926	376,000	479,000	592,000
At 11 markets:		Hogs.	
Week ended Oct. 4		397,000	
Previous week		424,000	
1929		506,000	
1928		370,000	
1927		366,000	
1926		421,000	
At 7 markets:		Cattle.	Hogs.
Week ended Oct. 4	231,000	333,000	447,000
Previous week	194,000	338,000	407,000
1929	238,000	424,000	387,000
1928	253,000	297,000	432,000
1927	264,000	288,000	335,000
1926	303,000	316,000	471,000

How hot should water be in the hog scalding vat? Ask "the Packer's Encyclopedia," the "blue book" of the industry.

HOG WEIGHTS AND COSTS.

The average weight and cost of hogs, computed on packer and shipper purchases, as reported for July, 1930, with comparisons, by the U. S. Bureau of Agricultural Economics, are given as follows:

	—1930—	—1929—	—1930—	—1929—	—1930—	—1929—
	Per	Per	Per	Per	Per	Per
	Avg., 100	Avg., 100	Avg., 100	Avg., 100	Avg., 100	Avg., 100
	Lbs.	Lbs.	Lbs.	Lbs.	Lbs.	Lbs.
CHICAGO.						
Jan.	228 89.78	228 92.22	206 89.82	203 89.07		
Feb.	231 10.67	228 10.19	208 10.71	205 10.05		
Mar.	235 10.17	238 11.44	206 10.44	205 11.25		
Apr.	234 10.00	241 11.41	200 10.05	204 11.24		
May	238 10.02	239 10.81	202 10.09	206 10.93		
June	245 9.52	247 10.72	201 9.87	206 10.93		
July	257 8.73	257 11.20	207 9.32	207 11.71		
Aug.	255 9.58	265 10.32	203 10.19	209 11.24		
Year.	239 10.16		204 10.39			
KANSAS CITY.						
Jan.	232 89.55	242 88.89	247 89.48	237 88.84		
Feb.	234 10.34	242 9.91	248 10.11	239 9.83		
Mar.	232 9.88	244 11.01	251 9.69	232 11.04		
Apr.	225 9.88	235 10.96	254 9.51	254 10.98		
May	220 9.71	228 10.49	252 9.57	255 10.28		
June	223 9.54	231 10.61	259 9.18	259 10.31		
July	228 8.88	233 11.22	267 8.27	206 10.69		
Aug.	223 9.69	232 11.74	273 8.87	277 9.86		
Year.	231 10.03		255 9.84			
ST. PAUL.						
Jan.	225 89.55	224 88.77	215 89.38	216 88.42		
Feb.	230 10.24	225 9.94	218 9.68	209 9.41		
Mar.	226 9.79	229 11.08	212 9.24	206 10.05		
Apr.	224 9.56	235 11.11	206 9.08	206 10.33		
May	245 9.46	248 10.39	203 9.22	204 10.21		
June	276 8.84	275 10.00	208 9.30	206 10.34		
July	288 7.94	290 10.39	211 8.65	212 10.84		
Aug.	269 8.98	280 10.11	206 9.46	206 10.47		
Year.	234 9.08		207 9.85			
FT. WORTH.						
Jan.	225 89.55	224 88.77	215 89.38	216 88.42		
Feb.	230 10.24	225 9.94	218 9.68	209 9.41		
Mar.	226 9.79	229 11.08	212 9.24	206 10.05		
Apr.	224 9.56	235 11.11	206 9.08	206 10.33		
May	245 9.46	248 10.39	203 9.22	204 10.21		
June	276 8.84	275 10.00	208 9.30	206 10.34		
July	288 7.94	290 10.39	211 8.65	212 10.84		
Aug.	269 8.98	280 10.11	206 9.46	206 10.47		
Year.	234 9.08		207 9.85			

BUFFALO LIVESTOCK IN SEPT.

The receipts and disposition of livestock at Buffalo, N. Y., during September, 1930, were as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Receipts	14,447	16,858	62,716	93,795
Shipments	4,146	12,579	21,909	74,368
Local slaughter	10,282	4,651	14,650	20,275

KINDS OF LIVESTOCK KILLED.

Classification of livestock slaughtered in July, 1930, based on reports from about 600 packers and slaughterers representing nearly 75 per cent of the total slaughter under federal inspection, as reported by the U. S. Department of Agriculture, with comparisons:

	—Cattle—				—Hogs—				—Sheep and lambs—			
	Steers	Cows and heifers	Bulls and stags	Barrows	Pigs	Boars	Lambs and yearlings	Sheep	Steers	Cows and heifers	Bulls and stags	Barrows
1929	Pct.	Pct.	Pct.	Pct.	Pct.	Pct.	Pct.	Pct.	Pct.	Pct.	Pct.	Pct.
Jan.	47.54	49.44	3.02	52.48	47.15	37	92.59	7.41				
Feb.	49.01	48.06	2.93	53.08	40.83	39	93.12	6.88				
Mar.	50.95	45.66	3.39	51.41	48.04	55	94.15	5.85				
Apr.	54.79	41.44	3.77	49.37	49.75	88	91.56	8.44				
May	53.75	41.21	5.04	48.51	50.70	79	87.12	12.88				
June	52.04	42.45	5.51	46.00	52.72	68	89.84	10.06				
July	52.05	42.98	4.97	38.79	60.57	64	91.06	8.04				
Aug.	50.34	45.59	4.07	39.30	60.12	58	91.39	8.61				
Sept.	48.59	47.77	3.64	42.02	57.48	50	91.44	8.56				
Oct.	42.87	53.52	3.61	45.81	53.65	54	91.21	8.79				
Nov.	39.64	56.69	3.67	47.90	51.54	56	89.08	10.32				
Dec.	44.55	51.01	4.44	49.77	49.75	48	91.05	8.35				
Av. 1930.	48.63	47.38	3.99	47.68	51.76	56	91.23	8.77				
Jan.	46.39	50.04	3.57	52.21	47.27	52	91.70	8.30				
Feb.	47.08	48.59	3.78	53.54	46.04	42	93.21	6.79				
Mar.	51.49	45.28	3.23	52.37	47.01	62	95.16	4.84				
Apr.	53.17	43.03	3.80	49.13	50.00	87	95.30	4.70				
May	56.02	40.14	3.84	47.85	51.46	69	93.22	6.78				
June	54.56	40.88	4.56	43.43	55.88	69	92.90	7.10				
July	57.94	38.39	3.67	38.83	60.48	69	95.42	4.58				

NEW YORK LIVESTOCK.

Receipts of livestock at New York markets for week ended October 4, 1930, were as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	4,827	11,396	4,289	37,043
Central Union	2,249	879		16,854
New York	363	2,974	17,051	13,888
Total	7,439	15,249	21,340	67,785
Previous week	5,258	11,744	17,798	61,197
Two weeks ago	7,316	14,378	18,880	71,378

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at 14 centers for the week ended October 4, 1930, with comparisons:

	Week ended Oct. 4.	Prev. week.	Cor. week.
CATTLE.			
Chicago	27,998	20,044	24,273
Kansas City	25,166	20,816	21,916
Omaha	22,535	18,584	17,825
St. Louis	13,974	12,020	14,681
St. Joseph	7,303	7,160	7,076
Sioux City	7,937	8,113	6,106
Wichita	2,403	2,559	2,316
Fort Worth	6,899	6,624	6,714
Philadelphia	1,627	1,359	1,537
Indianapolis	1,422	1,332	1,448
New York & Jersey City	9,423	5,988	8,971
Oklahoma City	9,898	6,876	7,315
Cincinnati	4,790	3,714	3,907
Denver	3,962	2,315	2,143
Total	145,147	117,512	126,421
HOGS.			
Chicago	104,558	112,779	119,531
Kansas City	14,820	19,754	28,947
Omaha	19,266	22,907	25,286
St. Louis	16,439	15,936	18,374
St. Joseph	11,424	16,021	21,410
Sioux City	10,519	15,597	16,002
Wichita	7,601	6,587	6,835
Fort Worth	3,452	2,571	4,587
Indianapolis	11,908	15,963	11,514
New York & Jersey City	46,083	40,111	54,134
Oklahoma City	4,677	4,054	7,107
Cincinnati	16,821	16,396	15,278
Denver	7,638	5,302	2,808
Total	296,361	312,641	363,537
SHEEP.			
Chicago	54,927	69,212	47,308
Kansas City	26,084	42,698	27,498
Omaha	48,580	54,887	40,442
St. Louis	5,749	8,379	7,715
St. Joseph	18,175	24,601	19,012
Sioux City	13,731	14,608	11,828
Wichita	832	517	587
Fort Worth	5,198	3,341	6,301
Philadelphia	6,448	5,288	6,506
Indianapolis	863	1,095	849
New York & Jersey City	78,137	69,328	58,994
Oklahoma City	869	542	482
Cincinnati	3,225	3,879	1,837
Denver	11,303	6,237	4,263
Total	273,941	306,322	233,569

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RECEIPTS AT CENTERS

TUESDAY, OCTOBER 7, 1930.

THURSDAY, OCTOBER 9, 1930.

SATURDAY, OCTOBER 4, 1930.				TUESDAY, OCTOBER 7, 1930.				THURSDAY, OCTOBER 9, 1930.			
	Cattle.	Hogs.	Sheep.		Cattle.	Hogs.	Sheep.		Cattle.	Hogs.	Sheep.
Chicago	211	4,187	1,555	Chicago	8,500	23,000	24,000	Chicago	8,000	27,000	24,000
Kansas City	415	963	3,182	Kansas City	12,000	6,000	12,000	Kansas City	3,000	8,000	8,000
Omaha	234	3,429	252	Omaha	6,500	7,900	18,000	Omaha	3,000	7,000	14,000
St. Louis	85	5,178	931	St. Louis	5,500	13,500	3,500	St. Louis	2,800	11,500	4,500
St. Joseph	85	3,067	1,302	St. Joseph	2,000	4,000	4,500	St. Joseph	1,500	5,500	3,500
Sioux City	465	1,898	601	Sioux City	2,500	4,500	3,500	Sioux City	1,200	2,500	4,500
St. Paul	4,449	1,544	24, 94	St. Paul	1,000	8,000	6,500	St. Paul	2,500	7,500	12,500
Oklahoma City	400	500	400	Oklahoma City	700	500	100	Oklahoma City	900	1,200	400
Fort Worth	200	100	100	Fort Worth	1,200	200	100	Fort Worth	1,800	1,100	200
Milwaukee	100	100	100	Milwaukee	500	3,500	400	Milwaukee	800	4,000	200
Denver	1,300	200	2,100	Denver	1,100	1,100	4,000	Denver	1,000	1,300	8,300
Louisville	100	100	200	Louisville	500	1,200	20	Louisville	1,000	1,500	100
Wichita	100	100	100	Wichita	1,500	6,000	1,500	Wichita	100	1,500	100
Indianapolis	100	2,500	300	Indianapolis	1,000	1,000	500	Indianapolis	900	6,400	1,200
Pittsburgh	100	1,000	500	Pittsburgh	200	3,000	1,000	Pittsburgh	500	1,800	1,000
Cincinnati	300	700	160	Cincinnati	300	800	900	Cincinnati	500	2,000	1,000
Buffalo	100	100	300	Buffalo	200	1,200	1,400	Buffalo	400	1,900	4,300
Cleveland	100	100	100	Cleveland	100	100	100	Cleveland	200	200	100
Nashville, Tenn.	100	100	100	Nashville	100	100	100	Nashville	200	200	100

MONDAY, OCTOBER 6, 1930.

WEDNESDAY, OCTOBER 8, 1930.

FRIDAY, OCTOBER 10, 1930.

	Cattle.	Hogs.	Sheep.		Cattle.	Hogs.	Sheep.		Cattle.	Hogs.	Sheep.
Chicago	21,000	32,000	35,000	Chicago	13,000	16,000	24,000	Chicago	2,500	22,000	22,000
Kansas City	20,000	7,000	17,000	Kansas City	9,000	7,000	11,000	Kansas City	700	4,500	4,500
Omaha	19,000	6,000	22,000	Omaha	7,000	9,000	18,000	Omaha	1,500	5,500	10,000
St. Louis	9,000	13,000	4,500	St. Louis	4,200	9,000	3,500	St. Louis	1,200	11,000	1,000
St. Joseph	3,500	3,500	6,000	St. Joseph	1,300	4,500	4,500	St. Joseph	400	3,000	2,000
Sioux City	14,700	3,000	20,000	Sioux City	2,500	4,500	2,500	Sioux City	1,000	5,000	7,000
St. Paul	12,800	13,500	27,500	St. Paul	2,000	13,000	2,500	St. Paul	1,800	12,000	3,500
Oklahoma City	1,100	800	100	Oklahoma City	700	800	100	Oklahoma City	800	1,500	100
Fort Worth	3,500	800	1,900	Fort Worth	1,800	700	1,000	Fort Worth	2,800	600	600
Milwaukee	1,100	1,000	16,200	Milwaukee	1,400	500	13,600	Milwaukee	300	1,500	200
Denver	1,000	1,000	100	Denver	100	100	100	Denver	500	600	8,200
Louisville	300	500	100	Louisville	100	100	100	Louisville	100	1,000	7,000
Wichita	2,000	1,800	200	Wichita	400	1,000	100	Wichita	500	6,000	1,200
Indianapolis	300	4,000	500	Indianapolis	900	4,500	1,000	Indianapolis	600	2,300	1,000
Pittsburgh	1,000	3,000	500	Pittsburgh	500	2,700	1,300	Pittsburgh	200	3,400	2,500
Cincinnati	3,900	2,600	100	Cincinnati	500	1,400	800	Cincinnati	100	1,100	1,500
Buffalo	1,500	7,400	6,600	Buffalo	700	1,100	1,900	Buffalo	100	1,100	1,500
Cleveland	1,400	3,600	3,400	Cleveland	100	100	100	Cleveland	100	1,100	1,500
Nashville	100	700	100	Nashville	100	100	100	Nashville	100	1,100	1,500

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, Oct. 9, 1930, as reported to THE NATIONAL PROVISIONER by direct wire of the U. S. Bureau of Agricultural Economics:

	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Hogs (Soft or oily hogs and roasting pigs excluded):					
Lt. lt. (140-160 lbs.) gd.-ch.	\$ 9.40@9.50	\$ 9.00@10.15	\$ 8.25@9.35	\$ 8.80@9.50	\$ 9.25@9.50
Lt. wt. (160-180 lbs.) gd.-ch.	9.75@10.00	10.00@10.25	9.25@9.70	9.60@9.80	9.50@9.85
(180-200 lbs.) gd.-ch.	9.85@10.15	10.15@10.25	9.50@9.75	9.60@9.85	9.50@9.85
Med. wt. (200-220 lbs.) gd.-ch.	9.90@10.25	10.15@10.30	9.50@9.75	9.60@9.85	9.50@9.85
(220-250 lbs.) gd.-ch.	10.00@10.35	10.15@10.30	9.50@9.75	9.60@9.85	9.50@9.85
Hvy. wt. (250-280 lbs.) gd.-ch.	10.10@10.40	10.15@10.30	9.30@9.75	9.60@9.80	9.25@9.65
(280-350 lbs.) gd.-ch.	10.00@10.35	10.00@10.25	9.00@9.60	9.30@9.60	8.85@9.50
Pkg. sows (275-500 lbs.) med.-ch.	8.00@9.25	7.65@8.75	7.25@8.75	7.50@8.50	7.75@8.75
Rtr. pigs (100-130 lbs.) gd.-ch.	8.50@9.50	8.75@9.50	7.75@9.50	7.75@9.50	9.00@9.25
Ar. cost & wt. Thurs. (pigs excl.)	8.80-235 lbs.	10.12-180 lbs.	9.22-265 lbs.	9.65-207 lbs.	9.26-219 lbs.
Slaughter Cattle and Calves:					
STEERS (900-900 LBS.):					
Choice	12.50@13.25	12.50@13.00	12.00@13.00	11.75@13.00	12.00@13.00
Good	11.00@12.50	10.50@12.50	10.75@12.00	9.75@12.00	10.75@12.00
Medium	9.25@11.00	8.25@10.50	8.75@10.75	8.50@9.75	8.75@10.75
Common	6.25@9.25	5.00@6.25	5.50@8.75	5.25@6.50	5.50@8.75
STEERS (900-1,100 LBS.):					
Choice	12.00@13.25	12.00@12.75	11.75@13.00	11.00@12.75	11.50@13.00
Good	10.50@12.00	10.25@12.00	10.00@12.00	9.00@11.75	10.00@11.75
Medium	8.25@10.50	6.25@10.25	8.50@10.75	6.25@9.75	8.25@10.00
Common	6.00@8.50	5.00@8.50	5.50@8.75	5.25@6.25	5.50@8.25
STEERS (1,100-1,300 LBS.):					
Choice	11.50@12.50	11.00@12.00	11.25@12.25	10.00@11.75	11.00@12.00
Good	9.50@11.50	9.25@11.00	9.00@11.75	8.75@11.00	9.00@11.00
Medium	7.75@10.00	6.25@9.50	8.00@10.00	6.25@9.00	8.00@9.50
STEERS (1,300-1,500 LBS.):					
Choice	11.00@12.25	10.75@11.75	10.50@11.75	10.00@11.00	10.25@11.75
Good	9.25@11.00	9.00@10.75	9.00@11.00	8.75@10.00	8.75@10.50
HEIFERS (850-850 LBS.):					
Choice	12.25@12.75	11.75@12.50	11.25@12.25	11.25@12.25	11.50@12.25
Good	10.25@12.25	9.50@11.75	9.75@11.50	9.50@11.50	10.00@11.50
Medium	7.25@10.50	6.50@9.50	7.25@10.00	6.25@9.75	7.00@10.00
Common	5.50@7.25	4.25@6.50	5.25@7.25	4.50@6.25	5.00@7.00
COWS:					
Choice	7.00@8.00	6.75@7.25	6.75@8.00	6.25@7.25	6.00@7.25
Good	5.75@6.75	5.25@6.75	5.25@6.75	5.00@6.25	5.00@6.00
Com.-med.	4.00@5.25	4.25@5.75	4.25@5.25	4.00@5.00	4.00@5.00
Low cutter and cutter.	2.90@4.00	2.50@4.25	3.00@4.25	2.75@4.00	3.0@4.00
BULLS (YRLS. EX. BEEF):					
Gd.-ch.	5.75@6.75	5.50@7.00	5.00@6.25	5.00@6.00	5.25@6.25
Cul.-med.	4.00@5.90	3.25@5.50	3.75@5.25	3.25@5.00	3.50@5.50
VEALERS (MILK-FED):					
Gd.-ch.	10.50@13.00	11.25@12.75	11.00@12.50	9.00@11.00	9.00@12.00
Medium	8.00@10.50	8.75@11.25	8.00@11.00	6.50@9.00	7.00@9.00
Cul.-com.	7.00@8.00	4.00@8.75	4.00@8.00	4.00@6.50	4.50@7.50
CALVES (250-500 LBS.):					
Gd.-ch.	6.50@8.00	6.50@8.50	6.50@8.00	6.00@8.50	6.00@8.00
Com.-med.	4.50@6.50	3.50@6.50	4.00@6.50	3.00@6.00	4.00@6.00
Slaughter Sheep and Lambs:					
Lambs (90 lbs. down): gd.-ch.	8.00@9.25	7.50@8.50	7.75@8.50	7.25@8.60	7.50@8.35
Medium	6.75@8.00	6.25@7.50	6.25@7.75	6.50@7.25	6.25@7.50
(All weights)—Common	5.25@5.75	4.50@6.25	5.00@6.25	4.50@6.50	4.50@6.25
Yearling Wethers:					
(90-110 lbs.)—Med.-ch.	4.50@7.00	4.00@6.25	4.00@6.00	4.50@6.25	4.00@6.00
Ewes: (90-120 lbs.)—Med.-ch.	2.75@4.00	2.25@3.25	1.75@2.75	2.00@3.10	1.75@3.00
(120-150 lbs.)—Med.-ch.	2.00@3.50	1.75@2.50	1.75@2.50	2.00@3.00	1.75@3.00
(All weights)—Cul.-com.	1.00@2.75	1.00@2.25	.75@1.75	1.00@2.00	1.00@1.75

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers, week ended October 2, 1930, with comparisons, as reported by the Dominion Live Stock Branch:

BUTCHER STEERS.			
Up to 1,050 lbs.			
	Week ended Oct. 2.	Prev. week.	Same week, 1929.
Toronto	\$ 8.25	\$ 7.50	\$ 9.25
Montreal	8.00	7.75	9.50
Winnipeg	6.25	6.25	8.50
Calgary	5.50	5.50	8.75
Edmonton	3.75	6.00	7.50
Prince Albert	5.00
Moose Jaw	5.35	6.00	8.50
Saskatoon	5.25	5.50	7.75
VEAL CALVES.			
Toronto	\$13.50	\$13.50	\$16.00
Montreal	11.00	10.00	14.00
Winnipeg	9.00	9.00	11.00
Calgary	7.00	7.00	9.50
Edmonton	9.00	9.00	11.00
Prince Albert
Moose Jaw	8.00	8.00	11.00
Saskatoon	8.00	8.50	10.00
SELECT BACON HOGS.			
Toronto	\$12.50	\$12.75	\$13.75
Montreal	12.50	12.75	13.75
Winnipeg	12.00	12.00	12.10
Calgary	11.85	11.85	11.85
Edmonton	11.50	11.50	11.50
Prince Albert	11.20	11.50	11.90
Moose Jaw	11.70	11.70	11.75
Saskatoon	11.20	11.20	11.60
GOOD LAMBS.			
Toronto	\$ 8.50	\$ 8.50	\$11.00
Montreal	7.75	7.50	11.00
Winnipeg	7.00	7.00	10.50
Calgary	6.50	6.50	11.00
Edmonton	7.00	7.00	8.50
Prince Albert	6.50	6.50	6.50
Moose Jaw	6.50	6.50	10.00
Saskatoon	6.00	6.25	10.00

U. S. INSPECTED HOG KILL.

Hogs slaughtered under federal inspection at nine centers during the week ended Friday, Oct. 3, 1930:

	Week ended Oct. 3.	Prev. week.	Cor. week, 1929.
Chicago	104,558	112,779	119,531
Kansas City, Kan.	29,878	38,631	45,873
Omaha	20,026	23,559	31,358
*East St. Louis	41,537	43,371	55,687
St. Paul	10,876	13,927	16,160
St. Joseph, Mo.	49,205	46,131	58,412
Indianapolis	14,551	16,035	21,644
St. Paul	14,246	14,018	13,998
New York and J. C.	31,093	25,476	36,029

*Includes St. Louis, Mo.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, October 4, 1930, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	7,192	4,156	19,646
Swift & Co.	7,834	1,844	19,605
Morris & Co.	1,985	1,500	6,998
Wilson & Co.	6,080	3,473	8,678
Anglo-Am. Prov. Co.	1,931	2,041
G. H. Hammond Co.	2,433	1,248
Libby, McNeill & Libby.	543
Brennan Packing Co., 5,973 hogs; Independent Packing Co., 933 hogs; Boyd, Lunham & Co., 977 hogs; Hygrade Food Products Corp., 2,912 hogs; Agar Packing Co., 4,450 hogs; others, 23,575 hogs.			
Total: Cattle, 27,998; calves, 4,886; hogs, 51,243; sheep, 54,927.			

KANSAS CITY.

	Cattle.	Hogs.	Sheep.
Armour and Co.	5,243	2,651	4,319
Cudahy Pkg. Co.	5,071	2,410	6,167
Fowler Straub Co.	433
Morris & Co.	3,704	1,768	2,653
Swift & Co.	4,993	4,824	6,181
Wilson & Co.	4,304	2,835	6,376
Others	1,205	180	88
Total	24,953	14,568	25,784

OMAHA.

	Cattle.	Hogs.	Sheep.
Armour and Co.	5,254	5,795	14,906
Cudahy Pkg. Co.	4,529	4,618	12,307
Dold Pkg. Co.	1,491	4,154
Morris & Co.	1,972	88	4,795
Swift & Co.	4,896	3,079	15,446
Eagle Pkg. Co.	12
Geo. Hoffman & Co.	57
Mayerowich & Vall.	6
Omaha Pkg. Co.	65
So. Omaha Pkg. Co.	53
Lincoln Pkg. Co.	421
Morrell Pkg. Co.	16
Nagle Pkg. Co.	44
J. Roth & Sons	85
Stadelir Pkg. Co.	329
Wilson & Co.	339
Others	17,847
Total	19,369	35,570	47,454

ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,625	1,264	373	1,394
Swift & Co.	3,577	2,047	2,173	933
Morris & Co.	636	542	843
East Side Pkg. Co.	1,093	2,705
American Pkg. Co.	425	81	2,045	456
Krey Pkg. Co.	309	121	801
Sleight Pkg.	350	53
Others	5,009	786	12,818	2,270
Total	13,974	4,841	20,855	5,749
Not including 2,683 cattle, 1,788 calves, 27,654 hogs, and 1,590 sheep bought direct.				

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,555	870	5,559	11,761
Armour and Co.	1,568	234	3,244	4,675
Morris & Co.	1,213	550	2,116	1,759
Others	5,852	2,029	9,965	8,823
Total	11,188	3,683	21,184	25,018

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	3,041	210	4,053	5,161
Armour and Co.	2,738	173	3,617	4,629
Swift & Co.	1,983	198	2,293	4,401
Smith Bros.	102
Others	2,330	100	7,996	206
Total	10,122	681	18,061	14,457

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	2,917	1,835	1,907	136
Wilson & Co.	2,781	1,867	2,077	124
Others	213	693	1
Total	5,911	3,702	4,077	261
Not including 373 cattle and 608 sheep bought direct.				

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,088	494	4,042	629
Jacob Dold Co.	533	8	3,106	23
Fred W. Dold	100	450
Wichita D. B. Co.	23
Dunn-Ostergren Co.	157
Keefe-Le Sturgeon.
Total	1,901	502	7,601	652
Not including 2,533 hogs bought direct.				

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,192	3,373	14,341	9,793
Cudahy Pkg. Co.	367	858	275
Swift & Co.	4,290	5,402	21,383	15,104
Entired Pkg. Co.	1,585	211
Others	1,288	55	17,410	2,250
Total	11,072	9,890	53,134	27,430

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	827	111	1,397	14,143
Armour and Co.	1,038	101	1,013	13,244
Blayne-Murphy Co.	224	54	1,224	306
Others	1,030	149	1,183	1,671
Total	3,139	415	4,827	29,507

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,610	5,030	14,684	1,260
Swift & Co., Bait Co.	903	632	6,905	810
U.D.B. Co., N. Y.	54	168
The Layton Co.	664
R. Gunz & Co.	140	46	121	57
Armour and Co., Mil.	550	2,513
Armour and Co., Chi.	43
N.Y.H.D.M. Co., N.Y.	18
Swift & Co., Harri-	474
son, N. J.	526	762
Others	632	271
Total	3,047	7,869	18,183	2,553

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Foreign	1,013	2,400	18,822	9,258
King & Co.	903	632	6,905	810
Armour and Co.	398	94	1,590
Indianapolis Abt. Co.	929	35
Hilgemier Bros.	5	1,060
Brown Bros.	133	35	129	11
Schnusser Pkg. Co.	30	234
Riverview Pkg. Co.	14	3	103	84
Indianapolis Prov. Co.	47	13	261	21
Maas Hartman Co.	31	9	7
Art Wabnitz	112	35	96
Meier Pkg. Co.	112	5	298
Hoosier Abat. Co.	16
Others	768	135	315	1,854
Total	4,501	3,396	29,717	11,557

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gail's Sons	6	586
John Hilberg & Son	114	11	77
Gus Juengling	214	111	101
E. Kahn's Sons Co.	1,069	239	7,061	1,406
Kroger G. & B. Co.	159	137	1,078
J. Lohrey Pkg. Co.	3	255
Wm. G. Rehn's Sons	134	52
A. Sander Pkg. Co.	5	930
J. Schlachter's Sons	238	230	171
J. & F. Schroth Co.	14	2,190
John P. Stegert	210	201
J. Vogel & Son	7	3	386
Ideal Pkg. Co.	506
Others	2,131
Foreign	708	346	4,270	1,045
Total	2,878	1,446	19,416	3,470

Not including 1,073 cattle, 18 calves, 8,338 hogs and 627 sheep bought direct.

Chicago, Denver and Recapitulation to Come.

RECAPITULATION.

Recapitulation of packers' purchases by markets for week ended October 4, 1930, with comparisons:

CATTLE.

	Week ended Oct. 4.	Prev. week.	Cor.
Chicago	27,998	20,044	24,273
Kansas City	5,243	20,816	16,123
Omaha (incl. calves)	10,369	17,851	15,554
St. Louis	13,974	12,020	14,681
St. Joseph	11,188	9,370	11,482
Sioux City	10,122	9,968	6,690
Oklahoma City	5,911	3,815	4,908
Wichita	1,901	2,128	2,148
Denver	3,139	2,861	3,271
St. Paul	11,072	11,009	10,876
Milwaukee	3,047	2,852	2,980
Indianapolis	4,501	4,263	5,280
Cincinnati	2,878	2,296	4,118
Total	120,343	119,293	122,263

HOGS.

	Week ended Oct. 4.	Prev. week.	Cor.
Chicago	51,243	68,573	75,561
Kansas City	14,568	19,754	28,710
Omaha	35,570	39,611	40,240
St. Louis	20,855	24,914	31,624
St. Joseph	21,184	21,524	26,636
Sioux City	18,061	23,701	25,028
Oklahoma City	4,071	4,654	6,715
Wichita	7,601	6,537	6,835
Denver	4,827	4,102	3,976
St. Paul	53,134	50,663	54,409
Milwaukee	16,183	15,568	15,074
Indianapolis	29,717	32,214	42,616
Cincinnati	18,416	13,551	16,160
Total	290,037	325,306	373,564

SHEEP.

	Week ended Oct. 4.	Prev. week.	Cor.
Chicago	54,927	69,212	47,398
Kansas City	25,784	42,968	27,120
Omaha	47,454	53,410	26,458
St. Louis	5,740	8,579	5,715
St. Joseph	25,018	36,716	31,647
Sioux City	14,457	17,500	11,715
Oklahoma City	261	562	482
Wichita	652	817	587
Denver	29,567	25,407	10,765
St. Paul	27,430	29,475	35,941
Milwaukee	2,553	3,001	2,769
Indianapolis	11,557	5,588	5,313
Cincinnati	3,470	2,317	3,270
Total	248,879	295,191	296,699

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Sept. 29	29,556	2,616	43,761	35,293
Tues., Sept. 30	6,450	2,284	24,411	21,775
Wed., Oct. 1	8,828	2,105	15,983	22,388
Thurs., Oct. 2	6,955	1,804	18,514	18,878
Fri., Oct. 3	2,313	1,022	13,183	18,038
Sat., Oct. 4	200	200	6,000	1,500
Total this week	54,008	10,031	121,852	117,872
Previous week	43,349	9,051	131,716	119,461
Year ago	52,249	11,373	131,426	85,436
Two years ago	56,672	13,743	95,725	130,320
Total receipts for month and year to Oct. 4, with comparisons:				

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Sept. 29	5,702	116	10,225	11,281
Tues., Sept. 30	4,845	100	5,306	13,251
Wed., Oct. 1	3,600	108	2,445	11,685
Thurs., Oct. 2	2,380	93	6,984	14,452
Fri., Oct. 3	1,235	32	7,130	9,034
Sat., Oct. 4	100	1,000	500
Total this week	17,961	440	33,096	60,125
Previous week	15,565	533	37,309	48,841
Year ago	19,947	969	24,442	35,400
Two years ago	20,569	630	19,011	55,472

WEEKLY AVERAGE PRICE OF LIVE STOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended Oct. 4	\$10.55	\$9.00	\$2.50	\$7.30
Previous week	11.05	9.65	3.00	7.55
1929	13.00	9.60	4.35	12.10
1928	14.10	10.55	5.75	12.85
1927	13.15	10.90	5.75	13.70
1926	10.45	12.50	6.00	13.00
1925	12.10	12.60	6.85	15.10

Av. 1925-1929 \$12.55 \$11.25 \$5.75 \$13.35

SUPPLIES FOR CHICAGO PACKERS.

Net supply of cattle, hogs, and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ended Oct. 4	27,774	114,407	70,720
Previous week	30,000	89,300	57,700
1929	53,202	106,964	49,976
1928	36,108	74,714	74,848
1927	44,137	72,917	63,865

*Saturday, Oct. 4, estimated.

HOG RECEIPTS, WEIGHTS, PRICES.

PHILADELPHIA

F. C. ROGERS, INC.

NINTH AND NOBLE STREETS

NEW YORK

F. COOPER ROGERS
PROVISION BROKER, INC.

NEW YORK PRODUCE EXCHANGE

*Member of New York Produce Exchange
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(Smoked, Loin Roll)



Once Tried—Always Wanted

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**PACKERS COMMISSION CO.**

FORTY-SECOND FLOOR :: BOARD OF TRADE BLDG.

EXCLUSIVE PACKERS REPRESENTATIVES

PACKING HOUSE PRODUCTS

CHICAGOSPECIALIZING IN HOGS AND CUTS DRESSED IN THE WEST
CROSS AND KELLY CODES :: LONG DISTANCE PHONE WEBSTER 3113**H. PETER HENSCHEN**

Architect

PACKING PLANTS AND COLD STORAGE CONSTRUCTION

59 East Van Buren St., Chicago, Ill.

**The Davidson
Commission Co.****Packing House Products**

Tallow — Grease — Tankage

— Cracklings — Glue Stock

— Bones — Hog Hair

Vegetable Oils

175 W. Jackson Blvd., Chicago, Ill.
Room A-735**ROBERT J. McLAREN, A.I.A.**
ARCHITECT

DESIGNING AND SUPERVISING CONSTRUCTION

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Manufacturers of Tallow, Grease, Oleo Oil, Stearine,

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Broker

Tankage, Blood, Bones, Cracklings, Bonemeal,

Hoof and Horn Meal

Chrysler Bldg., 405 Lexington Ave., New York City

Main Office
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All Codes**E. G. JAMES'S COMPANY****PROVISION BROKERS**Beef, Provisions, Packing House Products,
Tallow, Greases, Fertilizer Materials, Bone
Materials, Animal Feeds, Whale Guano
Bird GuanoWe trade in Domestic, Canadian, European,
Australian, New Zealand and South
American products on
brokerage basis**Branch Office**
148 State St.,
BOSTON, MASS.

On request, our complete provision, fresh meat, packing-house products, tallow and grease daily market quotation sheets will be mailed to any member of the trade free of charge; also our periodical market reports.

We specialize in taking care of the requirements of buyers located all over the United States and Canada. Offerings telegraphed promptly on receipt of inquiries.

Chicago Section

Edw. A. Schenk, vice-president, Columbus Packing Co., Columbus, O., came to Chicago this week.

Jay E. Decker, president, Jacob E. Decker & Sons, Mason City, Ia., was in Chicago this week.

Frank A. Hunter, president, East Side Packing Co., East St. Louis, Ill., was in town during the week.

W. F. Price, vice-president and general manager, Dold Packing Co., Buffalo, N. Y., spent some time in Chicago this week.

Ralph H. Daigneau, vice-president, Geo. A. Hormel & Co., Austin, Minn., transacted business in Chicago during the week.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 24,212 cattle, 5,382 calves, 30,823 hogs and 58,061 sheep.

R. D. Morrison, president and manager, DuMart's Ltd., Kitchener, Ont., packers and sausage manufacturers noted for their quality sausage and cooked hams, spent a few days in Chicago last week.

Charles W. Myers, formerly advertising manager of Morris & Co. and long associated with the meat packing industry in its contact with the retail trade, died on September 3 and was buried at Alba, Okla.

Provision shipments from Chicago for the week ended Oct. 4, 1930, with comparisons, were as follows:

	Cor. wk., 1929.	Last wk.	Prev. wk.
Cured meats, lbs....	12,261,000	13,367,000	25,224,000
Fresh meats, lbs....	40,445,000	46,628,000	39,326,000
Lard, lbs.	7,162,000	8,585,000	9,713,000

N. A. Kessler, president of the Commercial Refrigerator Co., Los Angeles, Calif., was in Chicago during the week on his return from a survey of the situation in refrigerated food distribution throughout the country. Mr. Kessler is a close student of new trends in the handling of perishable foods, and he predicts a complete revolution in meat merchandising through the development of packaged fresh meats and hard-chilled meats.

Charles E. Herrick, well-known to the trade as vice-president of the Brennan Packing Co., and former president of the Institute of American Meat Packers, and less well-known as a breeder of fancy Guernsey cattle, made a gratifying sale during the week of three of his "fancy brand" yearling heifers. In these days of more or less scarcity in the feed supply Mr. Herrick may be planning to make his contribution of feed to the meat industry rather than in dairying, where the supply is already burdensome.

Watch the "Wanted" page of THE NATIONAL PROVISIONER for bargains and business opportunities.

ALL HIS LIFE WITH ARMOUR.

Henry C. Carlson, vice-president of Armour and Company, whose death on October 3 was announced in last week's issue of THE NATIONAL PROVISIONER, began his business career with Armour and Company when he was only nine years old. This, however, was just during the summer school vacation, working as a capper in the canning department.

On his fourteenth birthday, September 1, 1892, he started regularly with the company as a messenger in the Chicago plant, and during the succeeding 39 years held many positions of responsibility.

From messenger he advanced to bill clerk, then shipping clerk, and still later export shipping clerk. In 1903, on the opening of the Armour plant in East St. Louis, he was transferred to that point in charge of the order, shipping and billing department. Six years in that capacity were followed by five years in charge of fresh meat and provision sales, plus the duties of assistant superintendent.

In 1914 Mr. Carlson was made superintendent of the Sioux City plant, later becoming general manager. In November, 1921, he was promoted to the general management of the plant in Kansas City. In January, 1927, he was brought back to Chicago in charge of all Armour and Company's pork operations, and in August of the same year was elected vice-president, with the same supervision.

Mr. Carlson is survived by his widow and by one brother. The funeral was held Saturday, October 4, in Chicago, with burial in Atlantic, Iowa.



THE LATE HENRY C. CARLSON.

Mr. Carlson, who was vice-president of Armour and Company in charge of pork operations, died on October 3, at the age of 52 years.

Packers' Traffic Problems

Comment and advice on transportation and rate matters of the meat and allied industries. For further information, write The National Provisioner, Old Colony Bldg., Chicago, Ill.

SHRINKAGE ON LIVESTOCK.

Question: A West Virginia packer had a shipment of hogs delayed twenty-four hours. He filed claim for one extra feed and for the difference between what these hogs weighed off car, and what they should have weighed had they been on time. The latter figure was arrived at by taking the shrinkage percentage on the last previous, and the next subsequent shipments.

His claim was declined as to the shrinkage. The carrier offered to refund the amount of the extra feed. The claim agent's letter explains at length that they do not concede that such a thing as shrinkage occurs in delayed shipments to packers. This packer asks what should be done.

Answer: Enter suit at once and do not hesitate. At a claim conference between railroad claim agents some months ago they "resolved" among themselves that packers' hogs would not shrink; therefore, they would not pay such claims.

At that conference not one packer was asked to submit proof. No disinterested government man was asked for an opinion. Some claim men, many of whom doubtless knew little or nothing about the subject, determined to "resolve" that shrinkage is non-existent.

Meanwhile, that carrier frankly admits they continue to pay shrinkage on delayed shipments destined for sale on a market, and we have their claim adjusting schedule on such claims.

If time in transit did not make a difference in yield, Missouri River hogs would yield the same as Pittsburgh hogs in New York killing. In other words, all market differences would reflect merely the difference in freight.

Another question and answer will appear in this column in the next issue of THE NATIONAL PROVISIONER.

BUYS CUDAHY SAUSAGE PLANT.

Frank Wetterling, member of the well-known sausage firm of Charles Wetterling & Sons, Inc., Chicago, has purchased the sausage factory operated by Cudahy Brothers Company at 500 Second st., Milwaukee. The Wetterlings are well-known sausage manufacturers and have acquired the Milwaukee plant to take care of expanding business. Frank Wetterling will personally direct the operation of the new plant.

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY
MARKET SERVICE

CASH PRICES.

Based on actual carlot trading, Thursday,
October 9, 1930.

REGULAR HAMS.

	Green. Standard.	Sweet Pickled. Standard.	Fancy.
8-10	16½	18	19
10-12	16½	17½	18½
12-14	16	17½	18½
14-16	16½	17½	18½
10-16 range.....	16		

BOILING HAMS.

	Green. Standard.	Sweet Pickled. Standard.	Fancy.
16-18	16½	17½	17½
18-20	16½	17½	17½
20-22	16½	17½	17½
16-22 range.....	16½		

SKINNED HAMS.

	Green. Standard.	Sweet Pickled. Standard.	Fancy.
10-12	19	20	21
12-14	18½	19½	20½
14-16	18½	19½	20½
16-18	17½	18½	19½
18-20	16½	17½	18½
20-22	15	15	16
22-24	14½	14½	
24-26	13½	13½	
26-30	13	13	
30-35	12½	13	

PICNICS.

	Green. Standard.	Sweet Pickled. Standard.	Sh. Shank.
4-6	11½	11½	12½
6-8	11½	11½	12½
8-10	11½	10½	11½
10-12	11½	10½	11½
12-14	11½	10	11

BELLIES.

	Green.	Cured.	Dry Cured.
6-8	18½	18½	19½
8-10	18½	18½	19½
10-12	18½	18½	19½
12-14	18½	18½	19½
14-16	18½	18	18½
16-18	18	17½	18½

D. S. BELLIES.

	Standard.	Clear.	Fancy.	Rib.
14-16	16			
16-18	15½			
18-20	15½			
20-22	15½			
22-24	14½			
24-26	14½			
26-30	14½			
30-40	13½			
40-50	12½			

D. S. FAT BACKS.

	Standard.	Export Trim.
8-10	12½	12½
10-12	12½	12½
12-14	12½	12½
14-16	12½	12½
16-18	12½	12½
18-20	12½	13
20-25	13½	13½

OTHER D. S. MEATS.

Extra short clears.....	35-45
Extra short ribs.....	35-45
Regular plates.....	6-8
Clear plates.....	4-6
Joel butts.....	12½
Green square jowls.....	14½
Green rough jowls.....	13½

FUTURE PRICES.

SATURDAY, OCTOBER 4, 1930.

	Open.	High.	Low.	Close.
LARD—				
Oct.	11.50	11.65	11.50	11.65
Nov.	10.77½	10.82½	10.77½	11.35ax
Dec.	10.70	10.75	10.70	10.80b
Jan.				10.75ax
Feb.				10.75ax
May				10.85b
CLEAR BELLIES—				
Oct.	12.37½	12.50	12.37½	12.50b
Jan.				12.20b
July				12.60b

MONDAY, OCTOBER 6, 1930.

	Open.	High.	Low.	Close.
LARD—				
Oct.	11.55	11.60	11.55	11.55b
Nov.	10.75	10.75	10.62½	11.30b
Dec.	10.60	10.65	10.57½	10.72½
Jan.				10.62½b
Feb.				10.62½b
May				10.75b
CLEAR BELLIES—				
Oct.				13.00b
Jan.				12.25b
July				12.65b

TUESDAY, OCTOBER 7, 1930.

	Open.	High.	Low.	Close.
LARD—				
Oct.	11.37½-35	11.37½	11.30	11.30ax
Nov.	11.00	11.05	11.00	11.05
Dec.	10.70-87½	10.70	10.27½	10.37½b
Jan.	10.50-45	10.50	10.20	10.30
Feb.				10.30ax
May	10.45	10.50	10.37½	10.40ax
CLEAR BELLIES—				
Oct.	13.22½-25	13.25	13.22½	13.25b
Jan.				12.25b
July				12.65b

WEDNESDAY, OCTOBER 8, 1930.

	Open.	High.	Low.	Close.
LARD—				
Oct.	11.20	11.45	11.20	11.40b
Nov.	11.00	11.10	11.00	11.10b
Dec.	10.35	10.52½	10.35	10.52½
Jan.	10.27½	10.42½	10.27½	10.42½
Feb.				10.42½n
May				10.55b
CLEAR BELLIES—				
Oct.				13.25b
Jan.				12.25b
July				12.65b

THURSDAY, OCTOBER 9, 1930.

	Open.	High.	Low.	Close.
LARD—				
Oct.	11.45	11.45	11.37½	11.37½ax
Nov.	11.00		11.00	11.00
Dec.	10.47½	10.47½	10.37½	10.37½b
Jan.	10.37½	10.37½	10.27½	10.27½ax
Feb.				10.27½n
May				10.42½ax
CLEAR BELLIES—				
Oct.				13.25b
Jan.				12.25b
July				12.65b

FRIDAY, OCTOBER 10, 1930.

	Open.	High.	Low.	Close.
LARD—				
Oct.	11.35	11.42½	11.35	11.40ax
Nov.	10.70-75	10.87½	10.62½	10.87½b
Dec.	10.40-37½	10.52½	10.35	10.52½
Jan.	10.25	10.42½	10.22½	10.42½
Feb.				10.42½n
May	10.42½	10.60	10.42½	10.60b
CLEAR BELLIES—				
Oct.				13.50b
Jan.	12.25			12.25
May	12.50			12.50
July	12.65			12.65

Key: ax, asked; b, bid; n, nominal; — split.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Oct. 8, 1930, show exports from that country were as follows: To England, 47,333 quarters; to the Continent, 18,802 quarters.

Exports of the previous week were as follows: To England, 122,695 quarters; to the Continent, 1,055 quarters.

What is the emulsion method of preparing sausage meats to increase binding qualities? Ask the "Packer's Encyclopedia," the meat packer's guide.

CHICAGO RETAIL MEATS

Beef.

	Week ended			Cor. wk., 1929.		
	Oct. 8, 1930.					
	No. 1.	No. 2.	No. 3.	No. 1.	No. 2.	No. 3.
Rib roast, hvy. end..	30	27	16	35	30	16
Rib roast, lt. end..	40	30	20	45	35	20
Chuck roast.....	25	21	16	32	27	21
Steaks, round.....	42	38	20	50	40	25
Steaks, sirlo. 1st cut..	40	35	20	50	40	25
Steaks, porterhouse..	50	40	22	60	45	25
Steaks, flank.....	25	24	16	28	25	18
Beef stew, chuck....	24	20	14	27	22	15
Corned briskets.....						
boneless.....	32	28	18	32	28	18
Corned plates.....	20	18	10	20	18	10
Corned rumps, bnis..	22	18	25	22	18	

Lamb.

	Good.	Com.	Good.	Com.
Hindquarters.....	26	15	34	30
Legs.....	26	15	35	30
Stews.....	15	10	22	15
Chops, shoulders....	25	20	25	20
Chops, rib and loin..	40	25	50	25

Mutton.

Legs.....	24	26		
Stew.....	14	14		
Shoulders.....	16	16		
Chops, rib and loin..	35	35		

Pork.

Loins, 8@10 av.....	30	@32	30	@32
Loins, 10@12 av.....	28	@30	28	@30
Loins, 12@14 av.....	26	@28	26	@28
Loins, 14 and over....	21	@22	24	@26
Chops.....	30	@35		@34
Shoulders.....	18	@20	20	@22
Butts.....	20	@20	24	@25
Sparsibs.....	16	@20	16	@17
Hocks.....	12	@12		@12
Leaf lard, raw.....		@12½		@14

Veal.

Hindquarters.....	28	@30	35	@40
Forequarters.....	14	@16	24	@26
Legs.....	28	@30	35	@38
Breasts.....	18	@22	16	@22
Shoulders.....	20	@22	20	@22
Cutlets.....		@50		@50
Rib and loin chops..		@35		@40

Butchers' Offal.

Suet.....	@ 4	@ 4
Shop fat.....	@ 2½	@ 2½
Bone, per 100 lbs....	@50	@50
Calf skins.....	@16	@18
Klips.....	@14	@16
Deacons.....	@12	@12

CURING MATERIALS.

	Bbls.	Sacks.
Nitrate of soda, l. c. l. Chicago.....	10½	
Saltwater, 25 bbl. lots, f.o.b. N. Y.:		
Dbl. refined, granulated.....	6½	6
Small crystals.....	7½	
Medium crystals.....	8½	
Large crystals.....	9½	
Dbl. rfd. gran. nitrate of soda.....	3½	3½
Less than 25 bbl. lots ¼¢ more.		
Boric acid, carloads, pwt., bbls.....	8½	8½
Crystals to powdered, in bbls., in		
5 ton lots or more.....	9½	9½
In bbls. in less than 5-ton lots.....	8½	8½
Borax, carloads, powdered, in bbls., in		
5 ton lots, gran. or pow., bbls.....	5	4½
Salt—		
Granulated, carlots, per ton, f.o.b. Chi-		
cago, bulk.....	\$6.00	
Medium, carlots, per ton, f.o.b. Chicago		
bulk.....	\$6.10	
Rock, carlots, per ton, f.o.b. Chicago.....	\$7.80	
Sugar—		
Raw sugar, 96 basis, f.o.b. New Or-		
leans.....	@3.25	
Second sugar, 90 basis.....	None	
Syrup testing, 63 to 65 combined su-		
crose and invert, New York.....	@ .38	
Standard gran. f.o.b. refiners (2%).....	@4.45	
Packers' curing sugar, 100 lb. bags,		
f.o.b. Reserve, La., less 2%.....	@8.95	
Packers' curing sugar, 250 lb. bags,		
f.o.b. Reserve, La., less 2%.....	@8.85	

SPICES.

(These prices are basis f.o.b. Chicago.)

	Whole.	Ground.
Allspice.....	16	18
Cinnamon.....	12	16
Cloves.....	32	38
Coriander.....	4½	6½
Ginger.....		16
Mace.....	70	74
Nutmeg.....	24	24
Pepper, black.....	17	19½
Pepper, Cayenne.....		25
Pepper, red.....		20
Pepper, white.....	28	26

PURE VINEGARS

A. P. CALLAHAN & COMPANY

1407 SOUTH LA SALLE STREET

CHICAGO, ILL.

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ended	Cor. week.
	Oct. 8, 1930.	1929.
Prime native steers.....	20 1/2 @ 21 1/2	24 @ 25 1/2
Good native steers.....	19 @ 20	22 @ 24
Medium steers.....	18 @ 19	20 @ 22
Hefers, good.....	14 @ 18	19 @ 23
Cows.....	14 1/2 @ 18	17 @ 21
Hind quarters, choice.....	9 @ 12 1/2	27 @ 31
Fore quarters, choice.....	6 @ 10	20 @ 21

Beef Cuts.

Steer loins, No. 1.....	@ 35	@ 43
Steer loins, No. 2.....	@ 33	@ 39
Steer short loins, No. 1.....	@ 44	@ 54
Steer short loins, No. 2.....	@ 40	@ 47
Steer loin ends (hips).....	@ 26	@ 32
Steer loin ends, No. 2.....	@ 26	@ 31
Cow loins.....	@ 19	@ 28
Cow short loins.....	@ 25	@ 30
Cow loin ends (hips).....	@ 14	@ 20
Steer ribs, No. 1.....	@ 23	@ 31
Steer ribs, No. 2.....	@ 22	@ 30
Cow ribs, No. 1.....	@ 15	@ 19
Cow ribs, No. 2.....	@ 11 1/2	@ 14
Steer rounds, No. 1.....	@ 18	@ 20
Steer rounds, No. 2.....	@ 17 1/2	@ 19 1/2
Steer chuck, No. 1.....	@ 13 1/2	@ 17 1/2
Steer chuck, No. 2.....	@ 13	@ 17
Cow rounds.....	@ 13	@ 17
Cow chuck.....	@ 10	@ 14 1/2
Steer plates.....	@ 10	@ 14 1/2
Medium plates.....	@ 7 1/2	@ 12
Briskets, No. 1.....	@ 15	@ 20
Steer navel ends.....	@ 6 1/2	@ 11 1/2
Cow navel ends.....	@ 8	@ 12
Fore shanks.....	@ 5	@ 8
Hind shanks.....	@ 5	@ 8
Strip loins, No. 1, bbls.....	@ 65	@ 60
Strip loins, No. 2.....	@ 55	@ 50
Striploin butts, No. 1.....	@ 32	@ 36
Striploin butts, No. 2.....	@ 24	@ 28
Beef tenderloins, No. 1.....	@ 75	@ 75
Beef tenderloins, No. 2.....	@ 70	@ 70
Rump butts.....	@ 27	@ 30
Flank steaks.....	@ 22	@ 27
Shoulder clods.....	@ 12 1/2	@ 20
Hanging tenderloins.....	@ 12	@ 20
Insides, green, 4@8 lbs.....	@ 13	@ 13
Outsides, green, 5@6 lbs.....	@ 12 1/2	@ 12 1/2
Knuckles, green, 5@6 lbs.....	@ 14 1/2	@ 14 1/2

Beef Products.

Brains (per lb.).....	@ 10	@ 12
Hearts.....	@ 9	@ 14
Tongues, 4@5.....	@ 33	@ 35
Sweetbreads.....	@ 26	@ 42
Ox-tails, per lb.....	@ 11	@ 15
Fresh tripe, plain.....	@ 8	@ 8
Fresh tripe, H. C.....	@ 10	@ 10
Livers.....	@ 18	@ 17
Kidneys, per lb.....	@ 10	@ 14

Lamb.

Choice lambs.....	@ 18	@ 24
Medium lambs.....	@ 16	@ 21
Choice saddles.....	@ 24	@ 30
Medium saddles.....	@ 22	@ 28
Choice fore.....	@ 18	@ 18
Medium fore.....	@ 10	@ 17
Lamb fries, per lb.....	@ 33	@ 33
Lamb tongues, per lb.....	@ 16	@ 16
Lamb kidneys, per lb.....	@ 25	@ 30

Mutton.

Heavy sheep.....	@ 6	@ 8
Light sheep.....	@ 9	@ 12
Heavy saddles.....	@ 7	@ 10
Light saddles.....	@ 12	@ 16
Heavy fore.....	@ 5	@ 6
Light fore.....	@ 7	@ 10
Mutton legs.....	@ 14	@ 18
Mutton loins.....	@ 10	@ 15
Mutton stew.....	@ 6	@ 8
Sheep tongues, per lb.....	@ 16	@ 16
Sheep heads, each.....	@ 10	@ 12

Fresh Pork, Etc.

Pork loins, 8@10 lbs. avg.....	@ 27	@ 27
Picnic shoulders.....	@ 15	@ 15 1/2
Skinned shoulders.....	@ 16	@ 16
Tenderloins.....	@ 24	@ 24
Spare ribs.....	@ 13	@ 14
Back fat.....	@ 13	@ 14
Boston butts.....	@ 19	@ 21
Boneless butts, cellar trim, 2@4.....	@ 24	@ 24
Hocks.....	@ 10	@ 13
Tails.....	@ 12	@ 12
Neck bones.....	@ 6	@ 4
Slip bones.....	@ 14	@ 14
Blade bones.....	@ 14	@ 14
Pigs' feet.....	@ 6	@ 6
Kidneys, per lb.....	@ 11	@ 11
Livers.....	@ 10	@ 8
Brains.....	@ 7	@ 10
Ears.....	@ 7	@ 7
Snouts.....	@ 7	@ 7
Heads.....	@ 9	@ 10

Veal.

Choice carcass.....	@ 21	@ 23
Good carcass.....	@ 17	@ 19
Good saddles.....	@ 22	@ 25
Good racks.....	@ 12	@ 16
Medium racks.....	@ 7	@ 9

Veal Products.

Brains, each.....	@ 10	12 @ 14
Sweetbreads.....	@ 90	@ 75
Calif livers.....	@ 55	55 @ 60

DOMESTIC SAUSAGE.

(Quotations cover fancy grades.)		
Pork sausage, in 1-lb. cartons.....	@ 28	@ 28
Country style sausage, fresh in link.....	@ 22	@ 22
Country style sausage, fresh in bulk.....	@ 20	@ 20
Country style pork sausage, smoked.....	@ 26	@ 26
Frankfurts in sheep casings.....	@ 22	@ 22
Frankfurts in hog casings.....	@ 20	@ 20
Bologna in beef bungs, choice.....	@ 20	@ 20
Bologna in cloth, paraffined, choice.....	@ 15	@ 15
Bologna in beef middles, choice.....	@ 20	@ 20
Liver sausage in hog bungs.....	@ 25 1/2	@ 25 1/2
Smoked liver sausage in hog bungs.....	@ 15	@ 15
Liver sausage in beef rounds.....	@ 15	@ 15
Head cheese.....	@ 18	@ 18
New England luncheon specialty.....	@ 26	@ 26
Mixed luncheon specialty, choice.....	@ 20	@ 20
Tongue sausage.....	@ 26	@ 26
Blood sausage.....	@ 17 1/2	@ 17 1/2
Souse.....	@ 13	@ 13
Polish sausage.....	@ 20	@ 20

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	@ 47	@ 47
Thuringer Cervelat.....	@ 33	@ 33
Farmer.....	@ 32	@ 32
Holsteiner.....	@ 30	@ 30
B. C. Salami, choice.....	@ 47	@ 47
Milano Salami, choice, in hog bungs.....	@ 41	@ 41
B. C. Salami, new condition.....	@ 23	@ 23
Frisches, choice, in hog middles.....	@ 39	@ 39
Genoa style Salami.....	@ 62	@ 62
Pepperoni.....	@ 11 1/2	@ 11 1/2
Mortadella, new condition.....	@ 23	@ 23
Capicola.....	@ 52	@ 52
Italian style hams.....	@ 39	@ 39
Virginia hams.....	@ 53	@ 53

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—		
Small tins, 2 to crate.....	\$6.00	
Large tins, 1 to crate.....	7.00	
Frankfurt style sausage in sheep casings—		
Small tins, 2 to crate.....	7.25	
Large tins, 1 to crate.....	8.25	
Frankfurt style sausage in hog casings—		
Small tins, 2 to crate.....	6.75	
Large tins, 1 to crate.....	7.75	
Smoked link sausage in hog casings—		
Small tins, 2 to crate.....	6.25	
Large tins, 1 to crate.....	7.25	

SAUSAGE MATERIALS.

Regular pork trimmings.....	@ 15	@ 15
Special lean pork trimmings.....	@ 16	@ 16
Extra lean pork trimmings.....	@ 18	@ 18
Neck bone trimmings.....	14 1/2 @ 15	
Pork cheek meat.....	11 1/2 @ 12	
Pork livers.....	@ 10	@ 10
Pork hearts.....	@ 6	@ 7
Native boneless bull meat (heavy).....	10 1/2 @ 10 1/2	
Boneless chuck.....	@ 7 1/2	@ 7 1/2
Shank meat.....	@ 8 1/2	@ 8 1/2
Beef trimmings.....	@ 6 1/2	@ 6 1/2
Beef hearts.....	@ 3 1/2	@ 3 1/2
Beef cheeks (trimmed).....	@ 5	@ 5
Dressed canners, 350 lbs. and up.....	@ 6 1/2	@ 6 1/2
Dressed cutter, 200-lb. and up.....	@ 7 1/2	@ 7 1/2
Dr. bologna bulls, 600 lbs. and up.....	@ 8 1/2	@ 8 1/2
Beef tripe.....	@ 3	@ 3
Pork tongues, canner trimmed S. P.....	15 1/2 @ 16	

SAUSAGE CASINGS.

(F. O. B. CHICAGO)
(Wholesale lots. Usual advances for smaller quantities.)

Beef casings:		
Domestic rounds, 180 pack.....	.21	
Domestic rounds, 140 pack.....	.29	
Export rounds, wide.....	.45	
Export rounds, medium.....	.26	
Export rounds, narrow.....	.40	
No. 1 weasands.....	.13	
No. 2 weasands.....	.07	
No. 1 bungs.....	.22	
No. 2 bungs.....	.12	
Middles, regular.....	.65	
Middles, selected wide.....	2.00	
Dried bladders:		
12-15 in. wide, flat.....	1.90	
10-12 in. wide, flat.....	1.60	
8-10 in. wide, flat.....	.80	
6-8 in. wide, flat.....	.55	

Hog casings:		
Narrow, per 100 yds.....	3.25	
Narrow, special, per 100 yds.....	2.25	
Medium, regular, per 100 yds.....	2.00	
Wide, per 100 yds.....	.75	
Extra wide, per 100 yds.....	.85	
Export bungs.....	.30	
Large prime bungs.....	.20	
Medium prime bungs.....	.12	
Small prime bungs.....	.74	
Middles, per set.....	.20	
Stomachs.....	.08	

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	\$13.00	
Honeycomb tripe, 200-lb. bbl.....	20.00	
Pocket honeycomb tripe, 200-lb. bbl.....	21.00	
Pork feet, 200-lb. bbl.....	16.50	
Pork tongues, 200-lb. bbl.....	77.00	
Lamb tongues, long cut, 200-lb. bbl.....	80.00	
Lamb tongues, short cut, 200-lb. bbl.....	85.00	

DRY SALT MEATS.

Extra short clears.....	@ 13 1/2	
Extra short ribs.....	@ 13 1/2	
Short clear middles, 60-lb. avg.....	@ 14 1/2	
Clear bellies, 18@20 lbs.....	@ 15 1/2	
Clear bellies, 14@16 lbs.....	@ 16	
Rib bellies, 20@25 lbs.....	@ 15	
Rib bellies, 25@30 lbs.....	@ 14 1/2	
Fat backs, 10@12 lbs.....	@ 12 1/2	
Fat backs, 14@16 lbs.....	@ 13	
Regular plates.....	@ 12 1/2	
Butts.....	@ 12 1/2	

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14@16 lbs.....	@ 26	
Fancy skd. hams, 14@16 lbs.....	@ 28	
Standard reg. hams, 14@16 lbs.....	@ 25	
Picnics, 4@8 lbs.....	@ 21	
Fancy bacon, 6@8 lbs.....	@ 24	
Standard bacon, 6@8 lbs.....	@ 28	
No. 1 beef ham sets, smoked—		
Insides, 8@12 lbs.....	@ 41	
Outsides, 5@9 lbs.....	@ 33	
Knuckles, 5@9 lbs.....	@ 40	
Cooked hams, choice, skin on, fattened.....	@ 37	
Cooked hams, choice, skinless, fattened.....	@ 41	
Cooked picnics, skin on, fattened.....	@ 25	
Cooked picnics, skinned, fattened.....	@ 26	
Cooked loin roll, smoked.....	@ 41	

BARRELED PORK AND BEEF.

Mess pork, regular.....	\$30.50	
Family back pork, 24 to 34 pieces.....	@ 32.00	
Family back pork, 35 to 45 pieces.....	@ 32.00	
Clear back pork, 40 to 50 pieces.....	@ 25.00	
Clear plate pork, 25 to 35 pieces.....	@ 20.00	
Brisket pork.....	@ 25.50	
Bean pork.....	@ 24.50	
Plate beef.....	@ 20.00	
Extra plate beef, 200 lb. bbls.....	@ 21.00	

COOPERAGE.

Ash pork barrels, black iron hoops.....	\$1.47 1/2 @ 1.50	
Oak pork barrels, black iron hoops.....	1.55 @ 1.60	
Ash pork barrels, galv. iron hoops.....	1.67 1/2 @ 1.70	
White oak ham tierces.....	2.85 @ 2.90	
Red oak ham tierces.....	2.15 @ 2.20	
White oak ham tierces.....	2.30 @ 2.35	

OLEOMARGARINE.

Highest grade natural color animal fat		
margarine in 1-lb. cartons, rolls or		
prints, f.o.b. Chicago.....	@ 22	
White animal fat margarines in 1-lb.		
cartons, rolls or prints, f.o.b. Chicago.....	@ 18 1/2	
Nut, 1-lb. cartons, f.o.b. Chicago.....	@ 17	
130 and 60-lb. solid packed tubs, 1c		
per lb. less.....	@ 14	
Pastry, 60-lb. tubs, f.o.b. Chicago.....	@ 14	

ANIMAL OILS.

Prime edible lard oil.....	@ 13	
Head light burning oil.....	@ 10 1/4	
Prime winter strained.....	@ 10	
Extra winter strained.....	@ 9 1/2	
Extra lard oil.....	@ 9 1/2	
Extra No. 1 lard.....	@ 9	
No. 1 lard.....	@ 9	
No. 2 lard.....	@ 8 1/2	
Acidless tallow oil.....	@ 8 1/2	
20 D. C. T. neatfoot.....	@ 16	
Pure neatfoot oil.....	@ 11 1/2	
Spec neatfoot oil.....	@ 9 1/2	
Extra neatfoot oil.....	@ 9 1/2	
No. 1 neatfoot oil.....	@ 9 1/2	
Oil weighs 7 1/2 lbs. per gallon. Barrels contain		
about 50 gals. each. Prices are for oil in barrels.		

LARD.

Prime steam.....	@ 11.55	
Prime steam, loose.....	@ 4.40	
Kettle rendered, tierces.....	@ 12.00	
Refined lard, boxes, N. Y.....	@ 12.87 1/2	
Leaf, raw.....	@ 11.75	
Neutral, in tierces.....	@ 14.00	
Compound, acc. to quantity.....	@ 11.00	

OLEO OIL AND STEARINE.

Oleo oil, extra, in tierces.....	@ 10	
Oleo stocks.....	@ 9 1/4	
Prime No. 1 oleo oil.....	@ 8 1/2	
Prime No. 2 oleo oil.....	@ 8 1/2	
Prime No. 3 oleo oil.....	@ 8	
Prime oleo stearine, edible.....	@ 9 1/2	

TALLOW AND GREASES.

Edible tallow, under 1% acid, 45 titre.....	6 1/4 @ 6 1/4	
Prime packers tallow.....	5 1/4 @ 5 1/4	
No. 1 tallow, 10% f.f.a.....	@ 4 1/2	
No. 2 tallow, 40% f.f.a.....	@ 4 1/2	
Choice white grease.....	@ 5 1/4	
A-White grease.....	@ 5 1/4	
B-White grease, max. 5% acid.....	@ 4 1/2	
Yellow grease, 10@15% f.f.a.....	@ 4 1/2	
Brown grease, 40% f.f.a.....	@ 4	

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b.		
Valley, points, nom. prices.....	@ 9 1/4	
White, deodorized, in bbls., f.o.b. Chgo.....	@ 9 1/4	
Yellow, deodorized, in bbls.....	@ 9 1/4	
Soap stock, 50% f.f.a., f.o.b.....	1 @ 1 1/2	
Corn oil, in tanks, f.o.b. mills.....	@ 7	
Soya bean oil, f.o.b. mills.....	@ 7	
Cocoon oil, sellers' tanks, f.o.b. coast	@ 5	
Refined in bbls., c.a.f., Chicago.....	7 1/2 @ 8	

Retail Section

Planning the Sales Campaign on Holiday Meats and Poultry

There are extra profits ahead for the man who can get his share, or a little more, of the coming holiday meat and poultry business.

Purchasers of Thanksgiving and Christmas turkeys, ducks and geese, want good quality. At these times price is generally a secondary consideration with the consumer.

The retailer who wants his share of this business might profitably begin at this time to make plans to get it. A sales campaign well planned will get better results than a hasty, last minute one.

The following article gives some ideas on advertising copy and layouts for selling Thanksgiving turkeys. Suggestions on how to get reader interest and turn it into buying interest will be valuable to the retailer who uses newspaper advertising space.

Talking Thanksgiving Turkey

By Fred E. Kunkel.

Volume of sales of turkeys, ducks, poultry and meats during the holidays is generally proportionate to the amount of effort the meat dealer makes in newspaper and store display advertising. At Thanksgiving, particularly, turkey furnishes a talking point which many meat merchandisers fail to tie up with their holiday sales.

Family gatherings at Thanksgiving dinners never find the menu complete without a turkey. What time is more appropriate, therefore, for using Mr. Turkey Gobbler as the necessary hook-up with sales through advertising?

Meat merchants in Center Market, Washington, D. C., have used effective cooperative advertising to boost turkey sales at Thanksgiving. In one case a question mark with an excellent cut of a turkey headed an ad in boldface type. This told Mr. and Mrs. Public why they should buy their Thanksgiving turkey from these merchants rather than from the chain stores. The ad naturally attracted a lot of attention and won more business for these enterprising meat dealers.

Advertisements for Thanksgiving meats and poultry might also feature cuts of corn-shucks, pumpkins, and other seasonal touches. These timely subjects have much more pulling power than the ordinary drab monotone advertising copy. They furnish the necessary tie-up to fix the prospective customer's attention on the need for turkey for the Thanksgiving feast. The illustrations and cuts should be designed to catch the eye and create reader interest. The sales message should be worded to create desire and make sales.

Designing Ads That Sell.

This is the type of advertising that has a good sales punch behind it. It gets the business and more of it. It is good timely advertising, which gives buying suggestions and is likely to result in a prompt buying impulse.

Better newspaper advertising such as this would touch the sales-secret of buying success and increase meat consumption. It would aid the housewife to perfect arrangements for the big feast. Interesting copy and illustrations interest normal buyers and enables the advertiser to cash in on his investment in space with good results. Such

copy is aimed at the weak spot in the buyer's spending armor, and so crashes the gate in a sales way.

OPENING AND CLOSING HOURS.

Data on practices in regard to retail store opening and closing hours have been collected by the U. S. Chamber of Commerce from more than 250 local chambers throughout the country.

The majority of reports show that opening hours average from 8:30 to 9 a. m. and closing hours from 5:30 to 6 p. m. Summer closing practice frequently provides employees with a shorter week, either through a half-day off, usually Wednesday or Thursday afternoon, or a half-hour shorter day through the summer months, except that in some cities the Saturday hours remain the same.

An exception is noted in the resort country of Michigan and New England, where evening hours in summer are lengthened to make the most of vacation months. Agricultural conditions also are found to cause variations in certain sections, and a longer day on pay days in industrial communities, even in summer months, is not uncommon.

Week-day closing hours were reported by 178 cities as follows: 5 o'clock, 4; 5:30 o'clock, 70; 5:40 o'clock, 1; 6 o'clock, 101; 8 o'clock, 2. Saturday closing hours were reported by 127 cities as follows: 8 o'clock, 3; 9 o'clock, 82; 9:30 o'clock, 24; 10 o'clock, 17; and 11 o'clock, 1.

The large stores in a city, it is reported, usually live up to all established practices, but frequently smaller stores either do not agree to participate in the beginning or maintain hours to suit themselves. The greatest irregularity in the maintenance of hours was shown by food stores, which usually open earlier in the morning than other outlets and remain open later at night. In many cities they remain open a few hours on holidays and in some instances on Sundays. Food stores, however, were found most frequently represented among stores closing for a period each week in the summer months and stood almost alone in year-around half-day closing.

The report brings out the importance of agreements on closing practice among stores in the same group in any community, as refusal of two or three stores or even of one predominant retailer to recognize the closing period almost forces all others in that classification to remain open.

**WHY YOU SHOULD
BUY YOUR
THANKSGIVING TURKEYS**

from
MERCHANTS
in Center Market
and
Louisiana Ave.

BECAUSE—

—this ad is the only one in the city that is so direct and convincing. It tells you exactly what you need to know about Thanksgiving turkeys. It tells you where to buy them. It tells you why you should buy them. It tells you that the merchants in Center Market and Louisiana Ave. are the only ones who can give you the best Thanksgiving turkey. It tells you that they are the only ones who can give you the best Thanksgiving turkey. It tells you that they are the only ones who can give you the best Thanksgiving turkey.



A WELL-DESIGNED AD.

This newspaper advertisement is convincing because of its brief and direct statements. There is no hedging or beating about the bush. The illustration is timely and has been planned to catch the eye and arouse interest. The sales message is worded to create desire that leads to sales.

Tell This to Your Customers

Under this heading will appear information which should be of value to meat retailers in educating their customers and building up trade. Cut it out and use it.

LIVER ON TOAST.

An out-of-the-ordinary breakfast dish is calves' liver on toast. It is prepared as follows:

Slice and parboil 1 lb. of liver for about 10 minutes. Run the cooked liver through a coarse grinder and add, if desired, a clove or two of garlic, a small onion, a peppercorn and a bay leaf broken up finely.

Toast bread on one side only, cover with the liver and put in oven to brown. Serve with chopped mushrooms, cooked beforehand, or browned slices of bacon.

COOKING THE DIFFERENT CUTS.

Three definite aims should be sought by the housewife when cooking meat, according to the U. S. Bureau of Home Economics.

The first is that meat must be cooked according to the cut. It is well known that the cuts of meat from different parts of a carcass vary somewhat in tenderness. Tender cuts can be cooked quickly unless they are large roasts, and are best cooked in utensils without lids and without water. Less tender cuts should be cooked slowly with a judicious amount of water to soften the connective tissue.

How to cook meat to bring out the maximum amount of flavor is the next point emphasized. The home economics specialists advocate browning meat on the outside to develop rich flavor. After that is done, cooking is continued in the appropriate way for the probable tenderness of the cut. The flavor of the meat may also be enhanced by savory stuffings and well-flavored gravies.

The third point emphasized in giving directions for cooking meat in the household is to eliminate guesswork as to when the meat is done. The oven thermometer and the roast-meat thermometer are recommended as a means to this end. "So many minutes to the pound" is not a sure guide. The roast-meat thermometer, put directly into the meat before the cooking is begun, shows when the desired stage has been reached. Moreover, it shows when to stop cooking. Every additional minute's cooking beyond the required "rare," "medium" or "well-done" stage simply wastes the meat by shrinking it unduly.

DELIVERY COSTS 9c AN ORDER.

An analysis of delivery expenses in 12 Louisville, Ky., grocery stores, in connection with the survey of food distribution by the U. S. Department of Commerce, established an average delivery expense of 9c per order, the range being from 4c for one store to 20c for another. Items charged to delivery costs included drivers' wages for their actual time on trucks, gasoline, oil, re-

pairs, tires, garage rent, depreciation, licenses and taxes, insurance, interest and miscellaneous expenses.

Delivery expenses averaged 2.95 per cent of total sales in the twelve stores, with a range from 1.54 to 5.51 per cent in individual stores. Delivery costs represented 6.9 per cent of delivered sales, the range being 2.82 to 16.72 per cent. Delivered sales averaged 42.8 per cent of total sales, the smallest percentage in any store being 17.4 per cent and the largest 76.5 per cent. The average per store of delivered orders ranged from \$1.11 to \$2.35, with a general average of \$1.34.

MODERNIZING THE STORE.

Some retailers have failed to secure the results they sought by modernizing their stores as one step in meeting modern competitive conditions. The reason in many cases, it is pointed out, is that these retailers did not understand clearly why modernization is necessary and what it can do toward increasing business when it is properly carried out.

A successful modernization program, it was recently pointed out by a business specialist of the U. S. Department of Commerce, calls for common sense, a regard for the characteristics of the trade territory, and an appreciation of the physical limitations of the store. The immediate physical objectives of modernization were given as: (1) Complete accessibility with adequate display on the smallest possible floor space which will provide customer and clerk convenience; (2) adequate light; and (3) cleanliness.

NEWS OF THE RETAILERS.

Carl Denslow, of Britton, Mich., has purchased the East Side Market of C. E. Haarer, Tecumseh, Mich.

The Birmingham Woodward Market, Inc., Birmingham, Mich., has been chartered with a capital of \$12,000, and is located at 124 South Woodward ave.

The new West Toledo Meat Market has been opened at 1379 Sylvania ave., Toledo, O., by Max Ravin.

George W. Hurst, Waterloo, Ia., has purchased the meat and grocery business of E. J. Thompson.

Ben Mandy, Bovey, Minn., has purchased the meat and grocery store recently opened by Matti U. Huhtala.

J. H. Spain has engaged in the meat and grocery business at 207½ DeMers ave., Grand Forks, Minn.

W. R. Chapman has opened a meat market and grocery at Elk River, Minn.

Edward N. Linden, of Winona, Minn., has purchased the Sanitary Food Market, Wabasha, Minn., from Edward Zwicke.

Johnny Baxter, Enterprise, Ore., has sold his Corner Market to E. B. Morgan.

Lee Reichert has purchased the business of the Dayton Meat Co., Dayton, Ore.

D. E. Hillsberry, Altoona, Wash., has opened a new meat market.

The meat market of E. O. Thompson, Rosholt, S. D., has been destroyed by fire.



The opinions of specialists in the meat industry all agree on one point; namely, that the greatest need is for education:

"Meat Retailing"

By A. C. Schueren

Is one step toward solving this problem.

Better retailing means better customers. It will result in better wholesaling.

You will enjoy reading a copy of "MEAT RETAILING."

Price only \$7.00
plus postage

For Sale by
THE NATIONAL PROVISIONER
407 S. Dearborn St., Chicago, Ill.

George Hartman has purchased Ed Pink's Meat Market on S. State st., Geneseo, Ill.

B. Stevenson, Calumet, Ia., has sold his meat market and grocery to Harvey Christy.

George F. Patrick has opened a new meat market at DeWitt, Ia.

H. A. and John Graff have opened the Graff Brothers Meat Market and Grocery at 215 South st., Excelsior Springs, Mo.

Grienke Brothers and C. Haymie have purchased a meat market at Battle Creek, Neb.

National Grocery Store, Inc., Milwaukee, Wis., grocery and meats, has been incorporated with a capital stock of \$5,000.

New York Section

AMONG RETAIL MEAT DEALERS.

Probably the largest and best meeting of the season was held by the South Brooklyn Branch on Tuesday evening of this week. Many matters of importance were discussed. It was announced that the second of the Brooklyn interbranch meetings was scheduled for November 5 in the meeting rooms of the Jamaica Branch. Business Manager Harrison has arranged for a debate between Al Rosen of the Brooklyn Branch and Joseph Rossman of the South Brooklyn Branch. The subject will be cooperative buying of meats.

The principal order of business at the meeting of the Bronx Branch on Wednesday evening of last week was the distribution of tickets for the "ladies' night" which is to be held in Ebling's Casino on October 26. Those members who have not secured their tickets may do so at the next meeting, October 15, as no tickets will be mailed. There was a report on salt, sauerkraut and shop fat, as well as on the annual

banquet and ball, to be held January 18, 1931, in Ebling's Casino.

The Queens branch will hold a general membership meeting, October 13, at Queens Masonic Hall for the purpose of organizing and appointing district managers whose duty will be to secure additional members. It is planned to double the membership of the branch, and for these activities the fourth and fifth weeks of October have been chosen. Every retail meat dealer of Queens will be invited to attend open meetings and to become a member.

The Bronx Butcher Bowlers held their first meeting of the season on Monday evening of this week. Alex Gazore with the Washington Commission had high score. Meetings will be held on every Monday evening during the season.

State president David Van Gelder and attorney A. Kaufmann are in Washington this week attending the hearings on the packers' consent decree case.

NEW YORK NEWS NOTES.

A. T. Budgell, wool department, Wilson & Co., Boston, visited New York for a few days during the past week.

A. E. Woolsey, produce department, Swift & Company, central office, is spending his vacation at Adams, Mass.

Philip Reed, treasurer, Armour and Company, Chicago, visited New York for a few days during the past week.

S. B. Dietrich, in charge of the beef department of the East Side Packing Co., East St. Louis, Ill., has been spending several days in New York and Philadelphia during the past week.

After visiting in Chicago, Howard McCracken, cattle buyer for Wilson & Co. at Sao Paulo, Brazil, spent several days in New York before sailing on the S.S. Southern Prince, October 10, for South America.

Dean Smith, live stock market reporter, U. S. Bureau of Agricultural Economics, New York, is vacationing in Washington, D. C., to which point he went by airplane. A. T. Edinger of the Washington division will handle Mr. Smith's work during his absence.

George T. Osborne, pork buyer for H. C. Bohack Co., Inc., passed away at his home in Brooklyn on Tuesday evening, Oct. 7, following a short illness. Mr. Osborne had been with the company for more than seven years and had a host of friends in the trade. He is survived by his widow.

Meat, fish, poultry and game seized and destroyed in the city of New York by the Health Department during the week ended October 4, 1930, were as follows: Meat.—Brooklyn, 5,458 lbs.; Manhattan, 19,367 lbs.; Bronx, 67 lbs.; Queens, 9 lbs.; Total, 24,901 lbs. Fish.—Brooklyn, 24 lbs.; Manhattan, 2,571 lbs.; Total, 2,595 lbs. Poultry and Game.—Manhattan, 314 lbs. Total, 314 lbs. [Ed. NOTE.—Apparent increases in condemnations over previous periods are said to be due to an enlarged inspection force and more rigid inspection.]

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on Oct. 9, 1930:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS (1):				
Yearling (300-550 lbs.):				
Choice	\$19.00@21.00		\$19.50@21.50	
Good	17.00@19.00		16.50@20.00	
Medium	15.00@16.00			
STEERS (550-700 lbs.):				
Choice	18.00@20.00		19.00@20.50	20.00@21.00
Good	15.00@18.00	14.50@15.50	16.00@19.50	18.00@20.00
STEERS (700 lbs. up):				
Choice	16.50@18.50	17.00@18.00	18.50@20.00	18.00@20.00
Good	15.00@16.50	16.00@17.00	16.00@19.00	17.00@19.00
STEERS (500 lbs. up):				
Choice	11.00@15.00	14.50@16.00	12.00@16.00	14.00@16.00
Medium	9.00@11.00	13.50@14.50	11.00@12.00	11.00@13.00
COWS:				
Good	11.50@12.50	12.50@13.50	12.00@14.00	12.00@13.00
Medium	9.50@11.50	11.50@12.50	10.00@12.00	11.00@12.00
Common	8.50@9.50	10.50@11.50	8.50@10.00	10.00@11.00
Fresh Veal and Calf Carcasses:				
VEAL (2):				
Choice	20.00@22.00	20.00@22.00	22.00@24.00	21.00@22.00
Good	18.00@20.00	18.00@20.00	20.00@22.00	20.00@21.00
Medium	15.00@18.00	15.00@18.00	17.00@19.00	17.00@19.00
Common	13.00@15.00	13.00@15.00	15.00@17.00	15.00@17.00
CALF (2) (3):				
Choice	14.00@16.00		14.00@17.00	
Good	12.00@14.00	15.00@16.00	12.00@14.00	15.00@16.00
Medium	11.00@12.00	13.00@14.00	11.00@12.00	13.00@14.00
Common	10.00@11.00	11.00@13.00	10.00@11.00	11.00@13.00
Fresh Lamb and Mutton:				
LAMB (38 lbs. down):				
Choice	17.00@19.00	20.00@21.00	18.00@20.00	19.00@20.00
Good	16.00@17.00	19.00@20.00	17.00@19.00	18.00@19.00
Medium	15.00@16.00	17.00@19.00	15.00@17.00	15.00@17.00
Common	13.00@15.00	16.00@17.00	13.00@15.00	12.00@14.00
LAMB (39-45 lbs.):				
Choice	17.00@19.00	20.00@21.00	18.00@20.00	19.00@20.00
Good	16.00@17.00	19.00@20.00	17.00@19.00	18.00@19.00
Medium	15.00@16.00	17.00@19.00	15.00@17.00	15.00@17.00
Common	13.00@15.00	16.00@17.00	13.00@15.00	12.00@14.00
LAMB (46-55 lbs.):				
Choice	16.00@19.00	19.00@20.00	17.00@19.00	16.00@17.00
Good	14.00@16.00	18.00@19.00	16.00@18.00	15.00@16.00
MUTTON (Ewe) 70 lbs. down:				
Choice	8.00@10.00	12.00@13.00	8.00@10.00	9.00@11.00
Good	7.00@8.00	10.00@12.00	7.00@8.00	8.00@9.00
Common	5.00@7.00	8.00@10.00	5.00@7.00	6.00@8.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	27.00@29.00	30.00@32.00	29.00@31.00	27.00@29.00
10-12 lbs. av.	26.00@28.00	29.00@31.00	28.00@30.00	26.00@28.00
12-15 lbs. av.	24.00@26.00	27.00@29.00	25.00@27.00	23.00@25.00
16-22 lbs. av.	20.00@22.00	24.00@26.00	21.00@23.00	21.00@23.00
SHOULDER, N. Y. Style, Skinned:				
8-12 lbs. av.	15.50@17.00		16.00@18.00	16.00@18.00
PICNICS:				
6-8 lbs. av.		15.00@16.00		
BUTTS, Boston Style:				
4-8 lbs. av.	18.00@21.00		21.00@23.00	19.00@21.00
SPARE RIBS:				
Half Sheets	14.00@15.00			
TRIMMINGS:				
Regular	13.00@14.00			
Lean	15.00@17.00			

(1) Includes heifer yearlings 450 lbs. down at Chicago and New York. (2) Includes "skins on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

MEAT CUTTING DEMONSTRATION.

A beef and lamb cutting demonstration was held at the New York headquarters of the International Geneva Association of Hotel and Restaurant Employees, Oct. 6, under the direction of Max Cullen of the National Live Stock Board of Chicago. The attendance of more than 250 included hotel men, managers, chefs and stewards and the demonstration was arranged for by Frank A. Ludwig, manager of the Geneva Association and Philip H. Smith, eastern representative of the Institute of American Meat Packers. Speakers of the evening were Otto Schott, president and August J. Bach, chairman of the lecture committee of the association and George M. Troutman, representative of Swift & Company, who furnished the meat.

If meats get wet and slimy in your ice box, write to the Retail Editor, THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago.

AN INVITATION

We wish to extend a most cordial invitation to all the meat packers attending the Official Convention of the Institute of American Meat Packers to pay a visit to the Hoffman plant and better acquaint themselves with the Hoffman line.



Come in and see for yourself the facilities and skilled workmanship used in building the Hoffman line. See for yourself the quality, taste and appearance being built into the famous Hoffman products at our plant, the only place where you can see the results of specialized concentrated effort in this profitable field for the packer.



We will have headquarters at the Drake Hotel and will be glad to see our many friends there.

J. S. HOFFMAN COMPANY

CHICAGO—NEW YORK

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, medium	8.00@10.00
Cows, common and medium	4.00@5.75
Bulls, cutter-medium	4.00@5.00

LIVE CALVES.

Vealers, good to choice	\$12.00@14.50
Vealers, medium	9.00@12.00

LIVE SHEEP AND LAMBS.

Lambs, good to choice	8.50@9.50
Lambs, medium	6.25@8.50
Ewes, medium to choice	2.50@4.00

LIVE HOGS.

Hogs, 160-210 lbs.	\$10.35
Hogs, medium	9.85
Hogs, 120 lbs.	9.50
Roughs	9.00

DRESSED HOGS.

Hogs, heavy	\$15.00
Hogs, 180 lbs.	15.00
Pigs, 80 lbs.	15.00
Pigs, 80-140 lbs.	15.00

DRESSED BEEF.

Choice, native heavy	21	22
Choice, native light	22	23
Native, common to fair	18	20

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	20	21
Native choice yearlings, 400@600 lbs.	20	22
Good to choice heifers	17	18
Good to choice cows	14	15
Common to fair cows	11	13
Fresh bologna bulls	10	11

BEEF CUTS.

	Western.	City.
No. 1 ribs	20	23
No. 2 ribs	24	25
No. 3 ribs	22	23
No. 1 loins	32	34
No. 2 loins	30	32
No. 3 loins	28	30
No. 1 hinds and ribs	25	28
No. 2 hinds and ribs	23	24
No. 3 hinds and ribs	20	21
No. 1 rounds	18	20
No. 2 rounds	17	19
No. 3 rounds	16	18
No. 1 chuck	18	19
No. 2 chuck	16	17
No. 3 chuck	14	15
Bolognas	10	11
Rolls, reg., 6@8 lbs. avg.	22	23
Tenderloins, 4@6 lbs. avg.	17	18
Tenderloins, 5@6 lbs. avg.	16	17
Shoulder clods	10	11

DRESSED VEAL AND CALVES.

Prime veal	26	28
Good to choice veal	22	23
Med. to common veal	15	17
Good to choice calves	18	22
Med. to common calves	14	18

DRESSED SHEEP AND LAMBS.

Lambs, prime	25	27
Lambs, good	23	25
Sheep, good	11	13
Sheep, medium	7	10

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.	26	27
Pork tenderloins, fresh	50	55
Pork tenderloins, frozen	45	50
Shoulders, city, 10@12 lbs. avg.	19	20
Shoulders, Western, 10@12 lbs.	16	17
Butts, boneless, Western	25	26
Butts, regular, Western	21	22
Hams, Western, fresh, 10@12 lbs. avg.	20	21
Hams, city, fresh, 6@10 lbs. avg.	26	27
Picnic hams, Western, fresh, 6@8 lbs. average	16	17
Pork trimmings, extra lean	18	19
Pork trimmings, regular 50% lean	15	16
Spare ribs, fresh	14	15

SMOKED MEATS.

Hams, 8@10 lbs. avg.	26	27
Hams, 10@12 lbs. avg.	25	26
Hams, 12@14 lbs. avg.	24	25
Picones, 4@6 lbs. avg.	17	18
Picones, 6@8 lbs. avg.	16	17
Rollettes, 8@10 lbs. avg.	17	18
Beef tongue, light	30	32
Beef tongue, heavy	34	36
Bacon, boneless, Western	23	24
Bacon, boneless, city	20	21
Pickled bellies, 8@10 lbs. avg.	18	19

FANCY MEATS.

Fresh steer tongues, untrimmed	26c a pound
Fresh steer tongues, l. c. trim'd	40c a pound
Sweetbreads, beef	70c a pound
Sweetbreads, veal	\$1.00 a pair
Beef kidneys	13c a pound
Mutton kidneys	11c each
Livers, beef	37c a pound
Oxtails	15c a pound
Beef hanging tenders	43c a pound
Lamb fries	10c a pair

BUTCHERS' FAT.

Shop fat	@ 2
Breast fat	@ 4
Edible suet	@ 4
Cond. suet	@ 2 1/2

GREEN CALFSKINS.

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals	18	2.00	2.10	2.30	3.20
Prime No. 2 veals	16	1.80	1.85	2.05	2.95
Buttermilk No. 1	14	1.65	1.75	1.95	...
Buttermilk No. 2	12	1.40	1.50	1.70	...
Branded Gruby	8	.85	.90	1.10	1.50
Number 3	6	.60	.65	.80	.90

BUTTER.

Creamery, extra (92 score)	640
Creamery, firsts (88 to 89 score)	35
Creamery, seconds (84 to 87 score)	33 1/2
Creamery, lower grades	31 1/2

EGGS.

	(Mixed colors.)
Extra, dozen	31
Extra, firsts, doz.	27
Firsts	23 1/2
Checks	17 1/2

LIVE POULTRY.

Fowls, colored, fancy, via express	629
Fowls, Leghorn, fancy, via express	18

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good:	
Western, 60 to 65 lbs. to dozen, lb.	28
Western, 48 to 54 lbs. to dozen, lb.	24
Western, 43 to 47 lbs. to dozen, lb.	22
Western, 36 to 42 lbs. to dozen, lb.	21
Western, 30 to 35 lbs. to dozen, lb.	19
Fowls—fresh—dry pkd.—12 to box—prime to fecy:	
Western, 60 to 65 lbs. to dozen, lb.	30
Western, 48 to 54 lbs. to dozen, lb.	26
Western, 43 to 47 lbs. to dozen, lb.	24
Western, 36 to 42 lbs. to dozen, lb.	23
Western, 30 to 35 lbs. to dozen, lb.	22
Ducks—	
Long Island, No. 1	20
Squabs—	
White, ungraded, per lb.	30
Chickens, fresh, 12 to box, prime to fancy:	
Broilers, under 17 lbs.	31
Fowls, frozen—dry pkd.—12 to box—prime to fecy:	
Western, 60 to 65 lbs., per lb.	29
Western, 48 to 54 lbs., per lb.	25
Western, 43 to 47 lbs., per lb.	23
Turkeys, frozen—prime to fancy:	
Young toms	38
Young hens	35

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended October 2, 1930:

	Sept. 26	27	29	30	Oct. 1	2
Chicago	38	38	38 1/2	38	38 1/2	38 1/2
N. Y.	39 1/2	39 1/2	40	40	40	40
Boston	39 1/2	39 1/2	40	40	40	40
Phila.	40 1/2	40 1/2	41	41	41	41

Wholesale prices carlots—fresh centralized butter—90 score at Chicago:

	37	37	37 1/2	37 1/2	36 1/2	36
Receipts of butter by cities (tubs):						
Wk. to Oct. 2.	Prev. week.	Last week.	—Since Jan. 1.—			
Chicago	25,228	30,838	33,474	2,533,350	2,623,857	
N. Y.	46,022	42,781	51,333	2,871,000	2,906,333	
Boston	9,603	10,144	13,065	873,022	989,692	
Phila.	12,970	14,139	14,204	807,482	917,526	
Total	93,883	97,902	112,076	7,146,023	7,438,028	

Cold storage movements (lbs.):

	In Oct. 2.	Out Oct. 2.	On hand Oct. 3.	Same week-day last year.
Chicago	44,796	101,561	30,085,848	26,375,211
New York	119,144	268,244	14,642,798	20,568,868
Boston	40,773	145,877	9,901,916	10,298,556
Phila.	10,800	83,280	4,167,610	6,109,329
Total	234,513	598,962	58,888,172	63,412,164

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, per 100 lbs. ex vessel Atlantic and Gulf ports	\$ @ 1.80
Ammonium sulphate, double bags, per 100 lb. f.a.s. New York	@ 1.70
Blood, dried, 15-16% per unit	@ 3.40
Fish scrap, dried, 11% ammonia, 10%	3.90 & 10c
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.	3.75 & 10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A. f.o.b. fish factory	3.50 & 50c
Soda Nitrate in bags, 100 lbs. spot	@ 2.02
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	3.65 & 10c
Tankage, unground, 9@10 ammo	3.50 & 10c

Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.	@24.00
Bone meal, raw, 4 1/2 and 50 bags, per ton, c.i.f.	@28.50
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	@ 9.00

Potash.

Manure salt, 20% bulk, per ton	@12.65
Kalnit, 14% bulk, per ton	@ 9.70
Muriate in bags, basis 80%, per ton	@37.15
Sulphate in bags, basis 90%, per ton	@48.25

Beef.

Cracklings, 50% unground	@ .95
Cracklings, 60% unground	@ .93

BONES, HOOFS AND HORNS.

Boned shin bones, avg. 48 to 50 lbs., per 100 pieces	95.00@125.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pieces	@ 85.00
Black or striped hoots, per ton	45.00@ 50.00
White hoots, per ton	@ 70.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	@ 90.00
Horns, according to grade	75.00@200.00

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